



Yucatan-Style Shrimp Tostadas

WITH LIME CREMA AND CRISPY JALAPEÑOS

Meal Kit



Prep & Cook Time

25-35 MIN

Cook Within

3 DAYS

Difficulty Level

INTERMEDIATE

Spice Level

MEDIUM

You Will Need

Olive Oil, Salt, Cooking Spray
Baking Sheet, 2 Mixing Bowls,
Large Non-Stick Pan

Ingredients

- 2 tsp. Sambal
- .6 oz. Butter
- 2 Garlic Cloves
- 4 Small Flour Tortillas
- 6 oz. Mixed Diced Peppers
- ¼ oz. Cilantro
- ½ oz. Crispy Jalapeños
- 1 Lime
- 2 oz. Sour Cream

Customize It Options

- 8 oz. Shrimp
- 10 oz. Steak Strips
- 16 oz. Double Portion Shrimp
- 12 oz. Impossible Burger
- 10 oz. Diced Boneless Skinless Chicken Breasts

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/23506

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, sesame, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Turn oven on to **400 degrees**. Let preheat, at least 10 minutes
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **lime juice, butter, cilantro**

Customize It Instructions

- If using **16 oz. shrimp**, follow same instructions as 8 oz. shrimp, working in batches, if necessary.
- If using **diced chicken breasts**, pat dry. Follow same instructions as shrimp in Step 3, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **Impossible burger**, follow same instructions as shrimp in Step 3, breaking up until burger is heated through, 4-6 minutes.
- If using **steak strips**, pat dry. Coarsely chop, then separate pieces. Follow same instructions as shrimp in Step 3, stirring occasionally until steak reaches minimum internal temperature, 4-6 minutes. Rest, 3 minutes.



1. Prepare Ingredients and Make Lime Crema

- Halve **lime**. Cut one half into wedges and juice the other half.
- Stem and mince **cilantro**.
- Mince **garlic**.
- In a mixing bowl, combine **sour cream**, 1 tsp. lime juice (reserve remaining for shrimp), and a pinch of **salt**. Set aside.
- Pat **shrimp** dry, and halve across width.



2. Bake the Tortillas

- *Tostadas are a delicious, but messy treat. For this recipe, they can easily be converted to tacos. Simply warm tortillas in oven for 1-2 minutes after completing remaining steps.*
- Poke **tortillas** with a fork all over, 10 times for each tortilla.
- Place tortillas on prepared baking sheet. Drizzle with 1 tsp. **olive oil** and massage oil into tortillas.
- Bake in hot oven until browned and crispy, 5-7 minutes.
- While tortillas bake, continue recipe.



3. Start the Topping

- Place a large non-stick pan over medium heat and add 2 tsp. **olive oil**.
- Add **shrimp** and **peppers** to hot pan. Stir occasionally until shrimp are pink and reach a minimum internal temperature of 145 degrees, 6-8 minutes.
- Transfer shrimp and peppers to another mixing bowl. Keep pan over medium heat.



4. Finish the Topping

- Add half the **butter** (reserve remaining to add off-burner) and 1 tsp. **olive oil** to hot pan. Let melt, 30-60 seconds.
- Add **garlic** and stir constantly until fragrant and lightly golden, 2-3 minutes.
- Stir in 2 Tbsp. **water**, 1 Tbsp. remaining **lime juice**, **sambal** (to taste), and ¼ tsp. **salt**. Bring to a simmer.
- Once simmering, remove from burner. Stir in remaining butter and half the **cilantro** (reserve remaining for garnish) until butter is melted and sauce is creamy.
- Transfer sauce to mixing bowl with **shrimp**. Add ¼ tsp. salt and stir until shrimp are coated.



5. Finish the Dish

- Plate dish as pictured on front of card, topping **tostadas** evenly with **lime crema**, then **topping**. Garnish with remaining **cilantro** and **crispy jalapeños** (to taste). Squeeze **lime wedges** over to taste. Bon appétit!