



# California-Style Shrimp Tostadas

WITH GUACAMOLE CREMA

Express Plus



### Prep & Cook Time

20-30 MIN

### Cook Within

3 DAYS

### Difficulty Level

INTERMEDIATE

### Spice Level

NOT SPICY

### You Will Need

Olive Oil, Pepper, Cooking Spray  
Medium Non-Stick Pan,  
Baking Sheet, 2 Mixing Bowls

### Ingredients

2 oz. Classic Guacamole  
2 oz. Sour Cream  
4 oz. Grape Tomatoes  
1 tsp. Taco Seasoning  
½ oz. Grated Cotija Cheese  
1 Lime

5 oz. Corn Kernels  
6 Small Flour Tortillas  
.8 oz. Bacon Bits

### Customize It Options

8 oz. Shrimp  
10 oz. Diced Boneless Skinless  
Chicken Breasts  
10 oz. Steak Strips  
16 oz. Double Portion Shrimp

### 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/24629](http://www.homechef.com/24629)

\*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: **sour cream**



### 1. Bake the Tortillas

- Poke **tortillas** with a fork all over, 10 times each. 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.
- *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 steps.*
- While tortillas bake, continue recipe.

### 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**, follow same instructions as shrimp in Step 4, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **steak strips**, pat dry, coarsely chop, then separate pieces. Follow same instructions as shrimp in Step 4, stirring occasionally until steak strips reach minimum internal temperature, 4-6 minutes. Rest, 3 minutes.



### 2. Crisp the Bacon

- Line a plate with a paper towel.
- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**. Add **bacon** to hot pan and cook until crisp, 2-3 minutes.
- Remove from burner. Transfer bacon to towel-lined plate. Reserve pan; no need to wipe clean.
- While bacon crisps, continue recipe.



### 3. Prepare the Ingredients

- Halve **tomatoes**.
- Halve **lime**. Cut one half into wedges and juice the other half.
- In a mixing bowl, combine half the **sour cream** (reserve remaining for lime crema) and **guacamole**.
- In another mixing bowl, combine remaining sour cream, 1 Tbsp. **lime juice**, and a pinch of **pepper**.



### 4. Cook Shrimp and Finish Dish

- Pat **shrimp** dry.
- Return pan used to crisp bacon to medium-high heat. Add shrimp, **corn**, and **taco seasoning** to hot pan. Cook until pink and shrimp reach a minimum internal temperature of 145 degrees, 2-3 minutes per side.
- Remove from burner.
- Plate dish as pictured on front of card, topping **tostadas** with **guacamole crema**, shrimp mixture, **tomatoes**, **lime crema**, **bacon**, and **cheese**. Squeeze **lime wedges** over to taste. Bon appétit!