



Shrimp Tostadas

WITH SALSA GUACAMOLE

Oven-Ready



Prep & Cook Time
30-40 MIN

Cook Within
3 DAYS

You Will Need
Olive Oil, Salt, Cooking Spray
2 Mixing Bowls

Ingredients

- 1/2 oz. Grated Cotija Cheese
 - 4 oz. Fire Roasted Salsa Verde
 - 2 oz. Pico de Gallo Guacamole
 - 3 oz. Corn Kernels
 - 1/4 fl. oz. Hot Sauce
 - 4 Small Flour Tortillas
 - 2 tsp. Taco Seasoning
 - 2 oz. Sour Cream
 - 4 oz. Black Beans
- Customize It Options**
- 8 oz. Shrimp
 - 10 oz. Steak Strips
 - 10 oz. Diced Boneless Skinless Chicken Breasts
 - 10 oz. Diced Chicken Thighs

Difficulty Level
EASY

Spice Level
MEDIUM

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/26686

*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, 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.

Customize It Instructions

- If using **diced chicken breasts** or **diced chicken thighs**, pat dry. Follow same instructions as shrimp in Steps 1 and 2, baking uncovered in hot oven until chicken reaches minimum internal temperature, 20-25 minutes.
- If using **steak strips**, pat dry, coarsely chop, if desired, and separate pieces. Follow same instructions as shrimp in Steps 1 and 2, baking uncovered in hot oven until steak strips reach minimum internal temperature, 13-15 minutes. Rest, 3 minutes.



1. Prepare the Ingredients

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry. Spray provided tray with **cooking spray**.
- Drain **beans**.
- Add beans and **corn** to provided tray and stir until combined.
- Drain **shrimp** thoroughly and pat dry. Add shrimp to tray in an even layer. Top evenly with **taco seasoning** and 2 tsp. **olive oil**.



2. Bake the Meal

- Bake uncovered in hot oven until **shrimp** reach a minimum internal temperature of 145 degrees, 18-20 minutes.
- While shrimp and vegetables bake, poke **tortillas** with a fork all over, 10 times each.
- Place tortillas directly on oven rack in a single layer and bake until lightly browned and crisp, 3-6 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.*
- Carefully remove tortillas and tray from oven.
- While meal bakes, continue recipe.



3. Make Sauces and Assemble Tostadas

- In a mixing bowl, combine half the **salsa** (to taste; remaining is yours to use as you please!) and **guacamole**.
- In another mixing bowl, combine **sour cream**, 2 tsp. **water**, and a pinch of **salt** until smooth.
- To serve, top **tortillas** evenly with salsa-guacamole mixture, **shrimp and vegetables**, sour cream mixture, **cheese**, and **hot sauce** (to taste). Bon appétit!