



Cilantro Lime Shrimp Tostadas

WITH LIME CREMA AND CRISPY JALAPEÑOS

Oven-Ready Plus



Prep & Cook Time

20-30 MIN

Cook Within

3 DAYS

You Will Need

Olive Oil, Pepper, Cooking Spray
Mixing Bowl

Ingredients

- 2 oz. Sour Cream
- 4 oz. Classic Guacamole
- ¼ oz. Cilantro
- 3 oz. Fire Roasted Corn Kernels
- 6 Small Flour Tortillas
- 1 oz. Queso Fresco Crumbles
- 8 oz. Shrimp
- 2 tsp. Chile and Cumin Rub
- ½ oz. Crispy Jalapeños
- 1 Lime

Difficulty Level

EASY

Spice Level

MILD

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/23766

*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.



2. Prepare the Shrimp Mixture

- Drain **shrimp** thoroughly and pat dry.
- Combine shrimp, **corn**, 1 tsp. **olive oil**, and **chile and cumin rub** in prepared, provided tray. Spread into an even layer.



1. Bake Tortillas and Make Crema

- 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**.
- Halve **lime**. Cut one half into wedges and juice the other half.
- Poke **tortillas** with a fork all over, 10 times for each tortilla. Place tortillas directly on oven rack and bake in hot oven until lightly browned and crispy, 2-4 minutes.
- Carefully remove tortillas from oven. *Tortillas will be hot! Use a utensil.*
- *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, in a mixing bowl, combine **sour cream**, 1 Tbsp. **lime juice**, and a pinch of **pepper**. Set aside.



3. Bake and Assemble the Meal

- Bake uncovered in hot oven until **shrimp** reach a minimum internal temperature of 145 degrees, 15-20 minutes.
- While meal bakes, stem and tear **cilantro**.
- Carefully remove tray from oven.
- To serve, spread **guacamole** evenly on **tortillas**. Top with **shrimp mixture**, **lime crema**, **cheese**, cilantro, and **crispy jalapeños** (to taste). Squeeze **lime wedges** over to taste. Bon appétit!