



NUTRITION *per serving* 76g carbohydrates 28g fat 27g protein 1057mg sodium | low-calorie, dairy-free, nut-free



Calories
625



Prep & Cook Time
30-40 min.



Cook Within
3 days



Difficulty
Easy



Spice Level
Medium

IN YOUR BOX

3 Limes
1 Lemon
5 oz. Grape Tomatoes
1 Red Onion
5 Cilantro Sprigs
1 Manzano Pepper
16 Shrimp
4 6" Flour Tortillas
1 Avocado
4 oz. Slaw Mix

IN YOUR KITCHEN

Olive Oil
Salt
Pepper
Cooking Spray
Baking Sheet
Small Pot
Wire-Mesh Strainer
Mixing Bowl
Small Bowl

www.homechef.com/3108



HOME CHEF

Ceviche-Style Shrimp Tostadas

with avocado and slaw

BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Preheat oven to **375 degrees**
- Prepare a baking sheet with foil
- Bring a **small pot of lightly salted water** to a boil
- Place a wire-mesh strainer in the sink
- Thoroughly rinse produce and pat dry

WHILE YOU COOK

- Wash hands immediately after handling manzano pepper. If you're not into spicy, just add a little bit to ceviche—you can always garnish with more at the end.
- **Heads up!** Half the cilantro is used in the ceviche and the rest is used as garnish.

FROM THE CHEF

The centuries old method of “cooking” fish with acidic fruit is thought to have originated in Peru. Every Latin American country has their own version, but all have some sort of seafood and lemon or lime juice. While poaching shrimp before curing with citrus is not traditional, it cuts down on time considerably and improves the texture of the dish.

Tostadas are, by design, messy. You can pick them up with your hands and eat them, allowing the toppings to fall back on the plate. Or, you can break them up on the plate and eat with a fork.

Did you know...

Manzano peppers look like giant habanero peppers, one of the hottest peppers around. They are no where near as hot, but still pack twice the punch of a jalapeño.



Prepare the Ingredients

Halve **limes**. Juice two limes and cut other lime into quarters. Halve and juice **lemon**. Halve **grape tomatoes**. Peel and halve **onion**. Cut halves into ¼” dice. Coarsely chop **cilantro**. Stem **manzano pepper**, halve lengthwise, seed (if desired—seeds contain heat), and mince.



Prepare the Shrimp

Rinse **shrimp** and cut in half lengthwise by bisecting shrimp down its spine. Add shrimp to boiling water and poach 1 minute, then drain immediately in wire-mesh strainer. Run under cold water to chill.



Combine Ingredients

Add **poached shrimp**, **lime juice**, **lemon juice**, ½ tsp. **salt**, and **manzano pepper** (to taste—it's spicy) to a mixing bowl. Stir to combine, cover with plastic wrap, and refrigerate 5 minutes. Uncover, stir again, and refrigerate 5 more minutes, or until shrimp is firm and opaque. *The acid in citrus juice will finish “cooking” shrimp without heat.*



Toast the Tortillas

While shrimp “cooks”, place **tortillas** on prepared baking sheet and lightly coat both sides with **cooking spray**. Bake until crisp, about 5-7 minutes. Remove from oven and set aside.



Finish the Ceviche

Drain **ceviche** in wire-mesh strainer and return to bowl. Halve **avocado** and remove pit by *carefully* tapping pit with the blade of your knife so it sticks. Gently twist knife to release pit. Scoop out flesh with a spoon and coarsely cut avocado into a ¼” dice. Add ¼ cup **avocado**, **tomato**, ½ cup **red onion**, half the **cilantro**, and 1 Tbsp. **olive oil** to bowl of shrimp and mix gently. Season to taste with **salt and pepper**. Place **remaining avocado** in a small bowl and mash with ¼ tsp. **salt**.



Plate the Dish

Spread **mashed avocado** over **tortillas**. Add **slaw mix** to tostadas and top with a scoop of **ceviche**. Garnish with **remaining cilantro** and **lime wedges**.