



# Chipotle Butter Shrimp Tostadas

WITH RED CABBAGE AND CREMA

Oven-Ready



### Prep & Cook Time

25-35 MIN

### Cook Within

4 DAYS

### You Will Need

Olive Oil, Salt, Pepper  
Mixing Bowl

### Ingredients

- 8 oz. Shrimp
- 1 Lime
- ¼ oz. Cilantro
- 1 tsp. Fajita Seasoning
- 3 oz. Shredded Red Cabbage
- 4 Small Flour Tortillas
- 3 oz. Diced Poblanos
- 2 oz. Chipotle Crema
- 8 oz. Chipotle Butter
- ½ oz. Grated Cotija Cheese

### Difficulty Level

EASY

### Spice Level

SPICY

### Minimum Internal Protein Temperature

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

Rest steak or pork after cooking, 3 minutes.

View nutritional information at [www.homechef.com/33771](http://www.homechef.com/33771)

\*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, sesame, wheat, egg, soy, milk, fish, and shellfish ingredients.

Recipe designed for use with silver tray (as pictured); if you receive a different tray, please contact customer support before cooking.

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.

- Wash hands thoroughly with soap and warm water before cooking and after handling raw meat or seafood
- Remove all produce from any packaging or constraints, then thoroughly rinse and pat dry
- Turn oven on to **425 degrees**. Let preheat, at least 10 minutes
- Ingredient(s) used more than once: **lime**



## 1. Prepare the Ingredients

- 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.
- Drain **shrimp** thoroughly and pat dry.
- In provided tray, combine shrimp, **poblanos** (use less if spice-averse), **fajita seasoning**, a pinch of **salt**, and 2 tsp. **olive oil**. Spread into an even layer.



## 2. Bake Shrimp Mixture and Toast Tortillas

- Bake uncovered in hot oven until **shrimp** reach a minimum internal temperature of 145 degrees, 15-20 minutes.
- While shrimp mixture bakes, poke **tortillas** with a fork all over, 10 times for each tortilla.
- Place tortillas directly on oven rack in a single layer and toast in hot oven until golden-brown and crisp, 4-6 minutes.
- While shrimp mixture and tortillas bake, continue recipe.



## 3. Make Slaw and Assemble Tostadas

- Halve **lime**. Cut one half into wedges and juice the other half.
- Stem **cilantro**, reserving whole leaves.
- In a mixing bowl, combine **cabbage**, 1 tsp. **olive oil**, cilantro, lime juice, and a pinch of **salt** and **pepper**.
- Carefully remove **tortillas** and tray from oven. Drain any excess liquid from tray. Stir in **butter** (to taste). *Tray and tortillas will be hot! Use a utensil and oven mitts.*
- To serve, top tortillas with an even layer of **crema**, **shrimp**, slaw, and **cheese**. Squeeze lime wedges over to taste. Bon appétit!