



# Spicy Cajun-Style Shrimp Tostadas

WITH BACON AND CORN

Oven-Ready



**Prep & Cook Time**  
30-40 MIN

**Cook Within**  
3 DAYS

**You Will Need**  
Olive Oil, Salt  
Mixing Bowl, Microwave-Safe  
Bowl

- Ingredients**
- 🌶️ 1 tsp. Cajun Seasoning
  - .84 oz. Mayonnaise
  - 🌶️ .8 oz. Chipotle Butter
  - 2 oz. Sour Cream
  - 6 Small Flour Tortillas
  - 4 oz. Mixed Diced Peppers
  - 🌶️ ¼ fl. oz. Hot Sauce
  - 5 oz. Corn Kernels
  - 8 oz. Shrimp
  - 1 oz. Crumbled Bacon

**Difficulty Level**  
EASY

**Spice Level**  
SPICY

**Minimum Internal Protein Temperature**

|             |             |             |                   |         |
|-------------|-------------|-------------|-------------------|---------|
| <b>145°</b> | Steak       | Pork        | Lamb              | Seafood |
| <b>160°</b> | Ground Beef | Ground Pork | Impossible Burger |         |
| <b>165°</b> | Chicken     |             | Ground Turkey     |         |

Rest steak or pork after cooking, 3 minutes.

View nutritional information at [www.homechef.com/33905](http://www.homechef.com/33905)

\*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



### 1. Crisp Bacon and Prepare Shrimp

- Line a plate with a paper towel.
- Add **bacon** to provided tray and spread into an even layer.
- Bake uncovered in hot oven until bacon is crisp, 4-5 minutes.
- Carefully remove tray from oven and transfer bacon to towel-lined plate.
- Drain **shrimp** thoroughly and pat dry.
- In now-empty tray, combine shrimp, **mixed peppers** (If you receive a whole pepper, cut into 1/2" dice.), **corn**, and 1 tsp. **olive oil**. Tray will be hot! Use a utensil.



### 2. Bake the Shrimp

- Bake uncovered in hot oven until **shrimp** reach a minimum internal temperature of 145 degrees, 20-25 minutes.
- Carefully remove tray from oven and drain any excess liquid.
- Add **Cajun seasoning** (to taste) and a pinch of **salt** and stir to combine. Tray will be hot! Use a utensil.
- While shrimp bake, continue recipe.



### 3. Toast Tortillas, Make Sauces, and Assemble

#### Tostadas

- Poke **tortillas** with a fork all over, 10 times for each tortilla. Place tortillas directly on oven rack.
- Bake in hot oven until browned and crispy, 5-7 minutes.
- While tortillas bake, add **butter** (to taste) to a microwave-safe bowl. Microwave until melted, 20-30 seconds.
- Carefully remove bowl from microwave.
- Allow butter to cool, 2-3 minutes.
- After 2-3 minutes, add **sour cream** and stir to combine.
- In a mixing bowl, combine **mayonnaise** and **hot sauce** (to taste).
- Carefully remove tray and tortillas from oven.
- To serve, top tortillas with sour cream mixture (to taste), **shrimp-vegetable mixture**, **crispy bacon**, and spicy mayonnaise (to taste). Bon appétit!