



#### In your box

- 1 Jalapeño Pepper
- 2 Limes
- 1 Avocado
- 1 Roma Tomato
- 2 oz. Frozen Mangoes
- 8 oz. Shrimp
- 1 ½ oz. Mayonnaise
- 1 tsp. Sriracha
- 4 Small Flour Tortillas



## Ceviche-Style Shrimp Tostadas

with avocado and mango salsa

NUTRITION per serving—Calories: 576, Carbohydrates: 48g, Fat: 36g, Protein: 21g, Sodium: 1846mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients  
*\*Nutritional information may vary if you selected scallops as your protein*

Prep & Cook Time  
25-35 min.

Cook Within  
3 days

Difficulty Level ● ● ● ●  
Intermediate

Spice Level ● ● ● ● ●  
Medium

## ① You will need

Olive Oil, Salt, Pepper, Cooking Spray

Medium Pan, Baking Sheet, Wire-Mesh Strainer, 3 Mixing Bowls

## 👑 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 **400 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **jalapeño, lime juice, lime zest**
- Check **avocado** for ripeness upon delivery. If unripe, close in a paper bag, either alone or with a banana, apple, or tomato. Let sit on a counter for a couple days.



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.*
- Bring a medium pan with 3 ½ cups **water** to a boil over high heat.
- While water heats, zest one **lime**. Halve and juice both limes.
- Core **tomato** and cut into ¼" dice.
- Stem **jalapeño**, halve, seed, and mince. *Retain seeds if you prefer more spice. Wash hands and cutting board after working with jalapeño.*
- Finely chop **mango**.



2

### Marinate the Shrimp

- Drop **shrimp** into boiling water and cook, 1 minute.
- *If using scallops, cook, 1-2 minutes.*
- Strain shrimp in a wire-mesh strainer and rinse under cold water until cool.
- Halve cooled shrimp lengthwise and place in a mixing bowl with ¼ tsp. **salt** and a pinch of **pepper**.
- Reserve 1 tsp. **lime juice**. Place remaining lime juice, a pinch of **jalapeño** (reserve remaining for salsa), and 1 tsp. **lime zest** (reserve a pinch for garnish) in bowl with shrimp and thoroughly combine. Refrigerate at least 10 minutes.
- While shrimp marinates, toast tortillas.



3

### Toast the Tortillas

- Poke each **tortilla** all over 10 times with a fork.
- Place tortillas on prepared baking sheet. Drizzle with 1 tsp. **olive oil** and massage oil into tortillas. Toast until browned and crispy, 5-7 minutes.
- While tortillas toast, make salsa.



4

### Make the Avocado and Mango Salsa

- 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 the flesh with a spoon. Cut into ¼" dice and place in another mixing bowl.
- Add **mango**, remaining **jalapeño** (to taste), reserved **lime juice**, ¼ tsp. **salt**, and a pinch of **pepper** to bowl with avocado and stir together.



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### Finish the Dish

- In another mixing bowl, stir together **mayonnaise** and **Sriracha** (to taste).
- Plate dish as pictured on front of card, garnishing **tortillas** with **avocado and mango salsa, tomatoes, shrimp**, and reserved **lime zest** (if desired). Drizzle **Sriracha-mayonnaise** over the top. Bon appétit!