

SHRIMP CEVICHE TOSTADA

**MAKES 1 ENTRÉE
OR 3 SMALL
TOSTADAS**

INGREDIENTS

- 4 oz (fully cooked, chilled) shrimp, chopped
- 3 tostadas
- ¼ cup diced red bell pepper
- 2 tbsp diced red onion
- 2 tbsp lime juice
- ¼ cup Sprite
- ½ tsp salt
- ¼ tsp ground cumin
- ¼ cup diced cucumber
- 2 tsp diced jalapeño
- 1 tbsp chopped cilantro
- ½ avocado, sliced
- 2 tbsp chipotle mayonnaise



DIRECTIONS

1. Toss the cooked shrimp with bell pepper, onion, lime juice, Sprite, salt and cumin. Cover and refrigerate for 15 minutes.
2. Drain, then stir in cucumber, jalapeño and cilantro.
3. Divide among the tostadas. Top with avocado and chipotle mayonnaise

SCAN FOR MORE RECIPES

CELEBRATE YOUR FLAVOR

