



SHRIMP CEVICHE TOSTADA



INGREDIENTS

- 12 Tortillas
- 2 small bottles of Clamato
- 2 cucumbers, peeled & diced
- 1/2 red onion, diced
- 2 bunches of cilantro, chopped
- 5 roma tomatoes, diced
- 4 key limes (juiced)
- 1 bag cooked, peeled, no tail shrimp
- Hot sauce or ketchup to taste
- For Garnish: Sliced avocado, Chopped lettuce

PREP TIME: 15 MINS
COOK TIME: 10 MINS

DIRECTIONS

1. Combine all ingredients in a large bowl.
2. Chill until ready to serve. For best results allow the mixture to sit overnight.
3. To make tostadas, you can bake at 325 degrees for 20 minutes, flipping once. OR you can fry just a few minutes until golden in 1 inch of hot oil in a pan. Allow to cool. Tostadas can be kept in an airtight container or ziplock bag for 3-5 days.
4. When ready to serve, use a slotted spoon to scoop out the mixture onto your tostada, leaving behind the juice. (This will help you avoid a soggy tostada later!)
4. Garnish with fresh avocado and lettuce.