

Guerrero Tostadas

AVOCADO & SHRIMP CEVICHE TOSTADAS



Ingredients

8 Guerrero® Tostadas

- 1 lb. Medium shrimp, peeled and deveined
- ¾ cup Lime juice
- ¾ cup Lemon juice
- 2 Garlic cloves, minced
- ½ Red onion, diced
- 2 Serrano peppers, thinly sliced
- 1 tsp. Salt
- 1 Large tomato, diced
- 1 Large avocado, pitted and diced
- ½ cup Finely chopped cilantro



Instructions

1. Fill a medium bowl with ice water. Bring a large saucepan of water to a boil and add shrimp. Cook 1-2 minutes or until firm and opaque. Drain and transfer to ice water. Cool completely and drain well.
2. In a medium bowl combine lime juice, lemon juice, garlic, onion, peppers, and salt. Add shrimp and toss to coat. Cover and refrigerate for 30 minutes.
3. Before serving, drain shrimp and toss with tomato, avocado, and cilantro. Serve on top of tostadas.

Makes 4-6 servings

Prep time: 40 minutes

Cook time: 10 minutes