

SHRIMP CEVICHE TOSTADA



Prep Time: 20 minutes

Cook Time: 0 minutes

Total Time: 20 minutes (+ 40 minutes marinating time)

Serves: 1

INGREDIENTS

- 1 can (12 oz) Sprite®, divided
- 3 Charras® Tostadas Original
- 4 oz peeled, deveined and tails removed high-quality shrimp, chopped (31–40 count)
- 1/4 cup diced red bell pepper
- 2 tbsp diced red onion
- 1/2 cup lime juice
- 1/2 tsp salt
- 1/4 tsp ground cumin
- 1/4 cup diced cucumber
- 2 tsp diced fresh jalapeño pepper
- 1 tbsp finely chopped fresh cilantro
- 1/2 small avocado, peeled and sliced
- 2 tbsp chipotle mayonnaise

INSTRUCTIONS

1. In medium nonreactive bowl, toss together shrimp, red pepper, onion, lime juice, 1/4 cup Sprite®, salt and cumin. Cover and refrigerate for 40 to 50 minutes or until shrimp are opaque and slightly firm.
2. Using slotted spoon, scoop out shrimp ceviche and transfer to bowl (discard marinade). Stir in cucumber, jalapeño and cilantro.
3. Spoon ceviche evenly over tostadas. Top with avocado and drizzle with chipotle mayonnaise. Serve with remaining Sprite®.

Tip: Substitute cucumber with mango for a fruity variation.