

Zesty Shrimp Tostadas Recipe: A Quick and Flavorful Appetizer

This recipe stands out for several reasons:



TIME
30 min

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INGREDIENTS

- 1 pound of shrimp, peeled and deveined
- 1 tablespoon olive oil
- 2 cloves garlic, minced
- 1 teaspoon chili powder
- 1 teaspoon cumin
- Juice of 1 lime
- Salt and pepper to taste
- 8 small corn tostadas
- 1 cup shredded cabbage
- 1 avocado, sliced
- Fresh cilantro, for garnish
- Hot sauce, optional

DIRECTIONS

- 1. Prepare the : Shrimp:** In a bowl, combine the shrimp, olive oil, minced garlic, chili powder, cumin, lime juice, salt, and pepper. Toss until the shrimp are well coated. This step is crucial as it infuses the shrimp with flavor.
- 2. Cook the : Shrimp:** Heat a skillet over medium-high heat. Add the shrimp mixture and cook for about 3-4 minutes, or until the shrimp turn pink and opaque. Be careful not to overcook them, as they can become rubbery.
- 3. Assemble the : Tostadas:** On each tostada, layer a handful of shredded cabbage, followed by a generous portion of the cooked shrimp. The crunch of the cabbage adds a delightful texture.
- 4. Add : Toppings:** Top each tostada with avocado slices and a sprinkle of fresh cilantro. If you like a bit of heat, drizzle some hot sauce over the top.
- 5. Serve : Immediately:** These tostadas are best enjoyed fresh, so serve them right away to maintain their crispiness!

TIPS FOR SUCCESS

Marinate for Extra Flavor: If you have time, marinate the shrimp for 30 minutes before cooking to enhance the flavors even more.

Use Fresh Ingredients: Fresh lime juice and cilantro make a significant difference in taste, so opt for fresh over bottled whenever possible.

Experiment with Toppings: Try adding diced tomatoes, jalapeños, or even a dollop of sour cream for a creamy contrast.

Make it a Meal: Serve these tostadas with a side of black beans or a fresh salad to turn them into a complete meal.

