

Shrimp Tostada Bites

Ingredients

- 31 to 35 TOSTITOS® Bite Size
- 1 lb raw de-veined large shrimp, tails removed (31-35)
- 1/2 tsp salt
- 1/2 tsp chipotle chile powder
- 2 tbsp lime juice
- 2 tbsp vegetable oil
- 3/4 cup guacamole
- 1/4 cup cilantro leaves
- A few lime wedges

How to make it

1. Toss shrimp with salt, chipotle powder and lime juice.
2. Let stand for 15 minutes.
3. Heat oil in skillet over medium-high heat.
4. Fry shrimp until pink and cooked through, about 3 to 4 minutes.
5. Place 1 tsp (5 mL) guacamole on each round.
6. Top each with a shrimp and cilantro leaf.
7. Serve with lime wedges.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
30 min	5 min	35 min	8

Made with



TOSTITOS® Bite Size