



## SHRIMP AND AVOCADO TOSTADAS

4 SERVINGS

30 minutes

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ostadas make an easy, satisfying meal, and these can be on the table in about 30 minutes. For ease and speed, we use the oven to crisp the tortillas to make the base. We broil the shrimp, then toss

them while still warm with mayonnaise and lime juice so they better absorb the seasonings. Garnish the tostadas with chunks of rich, creamy avocado plus quick-pickled red onion for crunch and tang.

### INGREDIENTS

½	SMALL RED ONION, FINELY CHOPPED
3	TABLESPOONS LIME JUICE, DIVIDED, PLUS LIME WEDGES TO SERVE
	KOSHER SALT AND GROUND BLACK PEPPER
4	6-INCH CORN TORTILLAS
4	TABLESPOONS EXTRA-VIRGIN OLIVE OIL, DIVIDED
1	POUND LARGE (26/30 PER POUND) OR EXTRA-LARGE (21/25 PER POUND) SHRIMP, PEELED (TAILS REMOVED), DEVEINED AND PATTED DRY
2	TABLESPOONS MAYONNAISE
1	RIPE AVOCADO, HALVED, PITTED, PEELED AND CUT INTO ½-INCH CUBES

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**DIRECTIONS**

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01	Heat the oven to 400°F with a rack in the upper-middle position. In a small bowl, stir together the onion, 2 tablespoons lime juice and a pinch of salt; set aside. Brush the tortillas on both sides with 1 tablespoon oil, then place in a single layer on a broiler-safe rimmed baking sheet. Bake until golden brown and crisp, 8 to 10 minutes, flipping once halfway through. Transfer to individual plates; reserve the baking sheet. Heat the oven to broil with a rack 4 inches from the element.
02	Place a wire rack in the reserved baking sheet. In a medium bowl, toss together the shrimp, the remaining 3 tablespoons oil and ½ teaspoon salt. Distribute the shrimp in an even layer on the rack. Broil until lightly charred on the surface and just opaque throughout, 4 to 5 minutes.
03	In another medium bowl, stir together the mayonnaise, the remaining 1 tablespoon lime juice and ¼ teaspoon pepper. Stir in the warm shrimp. Divide the shrimp among the tortillas. Top with the avocado and pickled onion. Serve with lime wedges.
04	Optional garnish: Chopped fresh cilantro OR red pepper flakes OR Tajín seasoning OR a combination