



Shrimp Ceviche Tostadas

2 servings
20 minutes

Ingredients

4 Corn Tortilla (small)
227 grams Shrimp, Cooked (chopped)
1 Tomato (medium, diced)
1/2 Avocado (medium, diced)
2 1/2 tbsps Cilantro (finely chopped)
1 1/2 tbsps Lime Juice
1/2 tsp Sea Salt
2 tbsps Red Onion (finely chopped)

Nutrition

Amount per serving	
Calories	349
Fat	9g
Carbs	36g
Fiber	6g
Sugar	1g
Protein	31g
Cholesterol	214mg
Sodium	744mg
Vitamin A	994IU
Vitamin C	18mg
Calcium	293mg
Iron	2mg
Selenium	0µg

Directions

- 1 Preheat the oven to 400°F (205°C) and prepare a baking sheet.
- 2 Add the tortillas to the baking sheet and cook in the oven for five to six minutes or until toasted. Remove and set aside.
- 3 Meanwhile, in a bowl, mix together the remaining ingredients. Adjust the seasoning to your taste, wrap the bowl with a cover or plastic wrap, and set aside in the fridge for 15 minutes.
- 4 Top the toasted tortillas with shrimp ceviche and enjoy!

Notes

Leftovers: Best enjoyed fresh. Refrigerate the ceviche in an airtight container for up to two days.

Serving Size: One serving is equal to two tostadas.

More Flavor: Add cucumber and jalapeno.

No Oven: Pan-fry the tortillas in a bit of oil until lightly crispy.