



Recipes

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Chile-Seasoned Shrimp Tostada

Prep Time: 10 Minutes

Cooking Time: 10 Minutes

Serves 12

Ingredients:

12 each 6" Yellow Corn Tortillas (06942)
2 oz. Red Chiles . minced
1/2 oz. Lime Juice , fresh
Olive Oil , as needed
2 lbs. Shrimp 21/25 , peeled and deveined
Chile Salt , as needed
24 oz. Refried Black Beans , warmed
12 oz. Lettuce , shredded
6 oz. Pickled Radish , prepared
Spicy Avocado Sauce , see related recipe

Directions:

1. In a large bowl, combine red chile, lime juice and olive oil. Toss shrimp in marinade and allow to marinate for 1 hour in refrigeration.
2. Pre-heat grill to medium heat.
3. To serve: Pre-heat deep fryer. Grill to order 3 oz. of shrimp, until cooked through. Deep fry 1 tortilla until crisp, keeping flat while frying to create a tostada. Place on paper towel for 30 seconds and sprinkle with chile salt. Spread 2 oz. refried black beans on the tostada and top with 1 oz. shredded lettuce, 3 oz. grilled shrimp, 1/2 oz. pickled radish and drizzle 1 oz. spicy avocado sauce around the top. Serve.



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Spicy Avocado Sauce

Prep Time: 10 Minutes

Serves 1

Ingredients:

8 oz. Avocados , seeded , skin removed

2 1/2 oz. Lime Juice , fresh

1 fl. oz. Olive Oil

Cayenne Pepper , ground , to taste

3 1/4 oz. Sour Cream

Salt , as needed

Directions:

1. In a food processor, combine all ingredients and pulse until smooth. Reserve refrigerated.