



## Recipes

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# Vadouvan Curry Shrimp Tostada

Prep Time: 10 Minutes

Cooking Time: 30 Minutes

Serves 12

### Ingredients:

12 each 8" Fry-Ready Tortilla (37185)

Olive Oil , as needed

12 oz. Onion , sliced

1 1/2 oz. Garlic , minced

1/4 cup plus 2 tbsp. Vadouvan spice blend

36 oz. Coconut milk

Salt, to taste

30 oz. Shrimp , 31-35

3/4 cup Red Onion , small dice

Cilantro, picked as needed

12 each Limes Wedges

### Directions:

1. Sauté onion and garlic until softened. Add Vadouvan and cook an additional minute. Add coconut milk and bring to a simmer. Reduce to 24 oz., stirring occasionally as to not scorch the sauce. Allow the sauce to cool slightly, transfer mixture to a blender, and puree until smooth, hold hot for service.

2. Season shrimp and grill until cooked through. Hold hot for service or cook to order.

3. To create one tostada, fry one 8" Mission® Fry-Ready™ Tortilla according to package instructions and drain. Spread with 2 oz. of the vadouvan puree, and top with 1 tbsp. onion, 2 1/2 oz. shrimp, and garnish with cilantro. Serve with a lime wedge.