



Shrimp Ceviche Tostadas

Description

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My friend Anne made shrimp ceviche tostadas for us when we were at their lake house this summer. This recipe requires minimal oven time and is a great option for those perpetual hot summer days. She came across the original recipe via [Kraft Foods](#) and just tweaked it a bit by using store-bought guacamole instead of a cream cheese avocado mixture. I have tried other recipes from their site and theyâ€™ve all been simple and delicious. Iâ€™m not a very patient cook so I like **fast and easy**.

A little pico de gallo on top gives these shrimp ceviche tostadas that extra pizzazz. I usually buy pico de gallo from the grocery store instead of making my own. You can also add it to a few mashed avocados for a simple guacamole.

Youâ€™ll have dinner on the table in no time with this easy recipe. Enjoy!

Shrimp Ceviche Tostadas

Author: Dawn

Ingredients

- 1 lb. small shrimp, peeled, cleaned and cooked
- 1/2 c fresh lime juice
- 1/4 c Kraft Zesty Italian dressing
- 1 medium tomato, chopped
- 1/4 c chopped fresh cilantro
- 1/4 c thinly sliced red onions
- guacamole (store bought or homemade)
- 6 tostada shells
- shredded cheddar and monterey jack cheese
- pico de gallo

Instructions

1. Toss shrimp, lime juice, dressing, tomatoes, cilantro and onions in glass bowl. Refrigerate 20 min. or more to marinate.
2. Warm tostada shells. I usually warm them at 300 degrees for 10 min.
3. Spread guacamole on tostada shell.
4. Drain shrimp mixture, spoon on top of tostada and sprinkle with cheese and pico de gallo.

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