Chili Lime Shrimp Tostadas with Chipotle Mayo



Ingredients for the Chili Lime Shrimp:

- 2 lbs. large shrimp (16-20 count), peeled and deveined
- 2 tablespoons olive oil
- 2 teaspoons chili powder
- 1 teaspoon ground cumin
- 1 teaspoon smoked paprika
- 1 teaspoon garlic powder
- 1 teaspoon salt
- ½ teaspoon black pepper
- Juice of 2 limes
- Zest of 1 lime

Ingredients for the Tostadas:

- 12 yellow corn tortillas (or store-bought tostadas)
- 2 tablespoons vegetable oil for brushing

Ingredients for the Chipotle Mayo:

- 1 cup mayonnaise (or use half sour cream for lighter version)
- 1-2 chipotle peppers in adobo sauce (canned)
- 1 tablespoon adobo sauce (from the same can)
- 1 clove garlic, minced (optional)
- 1 tablespoon fresh lime juice
- Salt to taste (about ¼ teaspoon)

Ingredients for the Assembly and Toppings:

- 3 cups shredded iceberg or romaine lettuce
- 2 large tomatoes, diced
- ½ red onion, thinly sliced
- 2 avocados, sliced (or 1 cup guacamole)
- ½ cup crumbled queso fresco or Mexican cheese blend
- Fresh cilantro leaves
- Lime wedges for serving

Method:

1. Pat shrimp dry and toss with listed ingredients. Marinate 15-30 minutes.
2. Blend Chipotle Mayo ingredients until smooth. Refrigerate until needed.
3. Preheat grill to 400-450°F. Brush tortillas with oil and grill 1-2 minutes per side until crispy.
4. Grill marinated shrimp 2-3 minutes per side until pink and slightly curled.

5. Prepare all fresh toppings - shred lettuce, dice tomatoes, slice onion and avocado, crumble cheese.
6. Spread guacamole on tostada shells, top with griddle-cooked shrimp, then drizzle with chipotle mayo. Add tomatoes, onion, cheese and cilantro. Serve with lime wedges.

Notes

Don't overcook shrimp - they should curl into loose "C" shape when done.
Chipotle mayo can be made 3 days ahead Grill tortillas until crispy for best texture Assemble just before serving for optimal crispiness