

# Shrimp Tostada Bites

## Ingredients

- 31 to 35 TOSTITOS® Bite Size
- 1 lb raw de-veined large shrimp, tails removed (31-35)
- 1/2 tsp salt
- 1/2 tsp chipotle chile powder
- 2 tbsp lime juice
- 2 tbsp vegetable oil
- 3/4 cup guacamole
- 1/4 cup cilantro leaves
- A few lime Wedges

## How to make it

1. Toss shrimp with salt, chipotle powder and lime juice.
2. Let stand for 15 minutes.
3. Heat oil in skillet over medium-high heat.
4. Fry shrimp until pink and cooked through, about 3 to 4 minutes.
5. Place 1 tsp (5 mL) guacamole on each round.
6. Top each with a shrimp and cilantro leaf.
7. Serve with lime wedges.



PREP  
TIME  
30 min



COOK  
TIME  
5 min



TOTAL  
TIME

-



SERVING

-

## Made with