

# Avocado Shrimp Salsa Tostadas

Try this delicious and easy tostada recipe with an irresistible crunch.

**Serves:** 12

**Time:** 20

**Difficulty:** Easy



## INGREDIENTS

- 450g **Shore Mariner Cooked Peeled Shrimp**
- 1 red pepper, diced
- 1 green pepper, diced
- 1 red chilie
- 1/2 finely chopped red onion
- 1/4 cup chopped coriander
- 1/3 cup chopped mint
- 1/4 teaspoon crushed garlic
- Juice of 1 lime
- 1 avocado, sliced
- Tostadas

## METHOD

- Thaw Shore Mariner Cooked Peeled Shrimp.
- To create shrimp salsa mix, put thawed shrimp (chopped or whole), diced red and green pepper, chillie, red onion, coriander, mint, crushed garlic and lime juice into a bowl and mix. Cover and refrigerate until the flavours combine for at least 1 hour.
- Spoon shrimp salsa onto the center of the tostadas shells, and serve with avocado wedges.

## COOKING TIP:

- To thaw prawns, cover & refrigerate overnight until thawed.
- Chop shrimp or leave whole for the salsa mix depending on your preference.