

# Ceviche with Spiced Tostadas

**SERVINGS:** 8

## INGREDIENTS

### Tostadas

16 corn tortillas, 6-inch  
1 tbsp Mexican Salt-Free Spice Blend  
¼ tsp salt  
As needed, oil spray  
2 tsp lime juice

### Ceviche

1 lb shrimp, peeled, deveined, diced, cooked or raw  
2 cups lime juice  
1 cucumber, peeled and diced  
1 large avocado, diced  
2 Roma tomatoes, diced  
½ cup red onion, diced  
¼ cup cilantro, chopped  
1 jalapeno, seeded and minced  
¼ tsp black pepper



## Recipe Facts

per serving



\$1.83



2 oz-equivalent grains



1/2 c vegetables



1 1/2 oz-equivalent protein



## PREPARATION

### Tostadas

1. Preheat oven to 375°F. Spread tortillas out across baking trays, roughly 8 to a pan.
2. In a small bowl, mix 1 tablespoon of Mexican Salt-Free Spice Blend and salt.
3. Spray tortillas on each side with oil spray. Sprinkle with spice blend on each side.
4. Bake for 10-12 minutes, flipping halfway through. Let cool and sprinkle with lime juice before serving. Store in an airtight container.

### Ceviche

1. In a glass (non-metal) bowl combine diced shrimp with lime juice. Toss to cover and marinate in the refrigerator. Marinate raw shrimp for 1 1/2 to 2 hours or until no longer translucent; marinate cooked shrimp for 15 minutes. Stir halfway through marination.
2. Add cucumber, avocado, tomato, red onion, cilantro, jalapeno, and black pepper to marinated shrimp. Stir until well mixed. Store in an airtight container in refrigerator.
3. Serve ceviche over tostadas with hot sauce.



## Tester Feedback



"I liked how refreshing the ceviche tasted with cucumber and avocado and the spice blend made the tostadas have a tasty kick."