

Roasted Shrimp Tostadas with Mango Coconut Salsa

Serves: 4

Ingredients:

For the Tostadas:

8 corn tortillas
olive oil cooking spray
salt, to taste

For the Mango Coconut Salsa:

1 mango, diced
3 tbsp toasted shredded coconut
2 tbsp red onion, minced
½ of a jalapeno, minced
1 tbsp cilantro, chopped
juice of ½ a lime
salt, to taste

For the Roasted Shrimp:

1 lb shrimp, peeled and deveined
1 tsp cumin
1 tsp garlic powder
½ tsp chili powder
½ tsp salt
olive oil cooking spray

For the Tostada:

2 avocados, mashed
juice of 1 lime
½ tsp salt

Directions:

1. Make the Tostada Shells: Preheat oven to 375 degrees. Line a large baking sheet with aluminum foil. Arrange tortillas in a single layer. Lightly spray tortillas with olive oil cooking spray. Flip, and spray the other side with olive oil cooking spray. Bake for 8 minutes. Flip, and bake for another 7-8 mins until shells are crispy and just starting to brown. Remove from oven and top with a pinch of salt, per shell.
2. Roast the Shrimp: Increase the oven temp to 400 degrees. Use the same baking tray used for baking the tostadas, and spray lightly with cooking spray. Add the shrimp, and spritz the shrimp with olive oil cooking spray. Top with cumin, garlic powder, chili powder, and salt. Use your hands to mix everything together. Arrange shrimp in a single layer on the baking tray, and roast for 8-10 mins until opaque and cooked through.
3. Make the Mango Salsa: In a mixing bowl, combine mango, toasted coconut, red onion, jalapeno, cilantro, lime juice, and a pinch of salt. Stir to combine. Set aside.
4. Assemble the Tostadas: In a mixing bowl, combine mashed avocado, salt, and lime juice. Evenly divide and spread mashed avocado between each tostada shell. Top with shrimp and mango coconut salsa, evenly dividing between each shell. Serve!

Recipe notes:

*To toast coconut: Preheat oven to 325 degrees. Line a small baking tray with parchment paper. Add sweetened shredded coconut to the sheet, and spread in an even layer. Bake for 3 mins. Remove from oven, toss the coconut, and place back in the oven for another 2-3

mins until the coconut lightly browns. Watch it closely! It'll burn quick!!

*These tostadas can be made ahead! Just store the tostada shells in an airtight bag after you bake them, and store the shrimp and mango salsa separately in the fridge. Mash the avocado and assemble when you're ready to eat!

*You don't have to line your pan with aluminum foil, but it makes for easy cleanup!

*You can easily dice a mango the same way you dice an avocado. You can cut lines horizontally and vertically in the flesh with a knife right in the skin. Then, use a spoon to scoop the cut flesh out.