



Citrus Chipotle Shrimp Tostadas

Prep Time: 12 minutes

Cook Time: 10 minutes

Makes: 4 servings (8 tostadas)

1 carton (12 oz) SeaPak® Shrimp Scampi, frozen
1 can (15.5 oz) black beans, drained and rinsed
1 tbs taco seasoning
1 ripe Hass avocado, halved, pitted, and diced
2 - 3 large tomatoes, cored and diced
8 prepared tostada shells
1 head romaine, thinly sliced
8 oz feta cheese, crumbled (about 1 cup)
Kosher salt and freshly ground black pepper

PREPARE the shrimp in a medium skillet according to package directions. Transfer the shrimp to a bowl with a slotted spoon. Set aside about half of the pan sauce; leave the remaining in the skillet.

ADD beans to the skillet and mash with a potato masher or fork while cooking over medium heat, about 3 minutes. Add taco seasoning to the skillet and stir. Keep warm. Season avocado and tomatoes separately with salt and pepper to taste.

ASSEMBLE the tostadas by spreading a layer of beans on one side of each tostada shell, then top with a layer of shrimp, and finish with avocado, tomato, lettuce and cheese as desired. Place on a platter, drizzle the remaining sauce over each tostada and serve.

Cook's Note: For extra kick, serve with your favorite hot sauce.

Recipe courtesy of the Food Network Kitchens.

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