

Shrimp Tostadas With Avocado and Lime Crema

For the crema

- ☐ 1 cup sour cream
- ☐ 2 tablespoons adobo sauce from canned chipotles in adobo sauce
- ☐ 2 tablespoons fresh lime juice (from 1 to 2 limes), plus more as needed
- ☐ 1/4 teaspoon fine salt

For the avocado mash

- ☐ 2 avocados, halved and pitted
- ☐ 1 tablespoon fresh lime juice (from 1 lime)
- ☐ 1/4 teaspoon fine salt

For the shrimp

- ☐ 1 tablespoon unsalted butter
- ☐ 1 pound (16-20 count) shrimp, peeled and deveined

For the tostadas

- ☐ Eight (6-inch) tostada shells
- ☐ Quick-pickled red onions (optional; see related recipe)
- ☐ 1/4 cup fresh cilantro leaves
- ☐ Lime wedges, for serving

Step 1

Make the crema: In a medium bowl, stir together the sour cream, adobo sauce, lime juice and salt until combined.

Step 2

Make the avocado mash: Scoop the avocado flesh into a medium bowl. Add the lime juice and salt, and mash with a fork until smooth enough to spread on a tostada.

Step 3

Make the shrimp: In a large (12-inch) skillet over medium heat, melt the butter. Add the shrimp in a single layer, and cook until pink and opaque on one side, about 3 minutes. Turn the shrimp over, and cook the other side until pink and opaque throughout, about 4 minutes more. (If you buy smaller shrimp, reduce the cooking time.)

Step 4

Transfer the shrimp to a cutting board. When cool enough to handle, cut into 1/2-inch pieces.

Step 5

Assemble the tostadas: Spread about 2 tablespoons of the avocado mash on each tostada all the way to the edges. Top each with about 1/4 cup of the chopped shrimp. Drizzle a scant 2 tablespoons of the chipotle crema over the shrimp, and top with pickled onions, if using. Sprinkle with the cilantro leaves and serve, with lime wedges on the side.

Substitutions

Cilantro >> parsley.

Adobo sauce >> sriracha or your favorite chili-garlic sauce, such as sambal oelek.

Red onions >> white onions.

Pickled onions >> pickled jalapeños.

Butter >> nondairy butter or neutral oil, such as peanut or canola.

Sour cream >> nondairy sour cream or full-fat plain Greek yogurt.

