

# Chipotle Shrimp Tostadas

## INGREDIENTS:

- 2 lbs. shrimp, peeled and deveined
- ¼ cup D'Olivo Chipotle Olive Oil
- ¼ cup D'Olivo Peach White Balsamic Vinegar
- 2 cloves garlic, minced
- 1 small jalapeño, seeded and diced (optional)
- 1/8 tsp. smoked paprika
- 1/8 tsp. cumin
- ½ tsp. salt
- 2 ripe avocados, mashed together with ¼ tsp. salt
- Queso Fresco
- Tostada Shells (about 10)

## DIRECTIONS:

Combine shrimp with D'Olivo Chipotle Olive Oil, D'Olivo Peach Balsamic, garlic, jalapeño, smoked paprika, cumin, and salt. Marinate at room temperature for 30 minutes.

Thread onto skewers, discard marinade, and grill or broil for 3 minutes on each side, or until cooked through.

To serve, spread mashed avocado on tostada shell, top with shrimp, queso fresco, and strawberry salsa.

## STRAWBERRY SALSA:

Mix all ingredients below.

- 1 16 oz. package of strawberries, washed and chopped
- 1 large jalapeño, seeded and minced
- 1/3 cup finely chopped red onion
- 1/3 cup chopped fresh cilantro
- ½ tsp. salt
- 1 Tbsp. D'Olivo Persian Lime Infused Olive Oil
- 1 Tbsp. D'Olivo Strawberry Balsamic Vinegar

*D'Olivo*

DOLIVOPYBUS.COM

509.888.7380