

Shrimp Tostadas with Lime-Cilantro Sauce

Pairs perfectly with our [Michael Ros 2022 Viognier](#)

Prep Time:

35 min | Cook Time: prep: 35 min. + standing | Servings: 10servings

Ingredients:

1-1/2 pounds peeled and deveined cooked shrimp (26-30 per pound), coarsely chopped
1-1/2 cups chopped, peeled English cucumber
8 radishes, thinly sliced
4 plum tomatoes, chopped
4 green onions, chopped
2 jalapeno peppers, seeded and minced
2 tablespoons minced fresh cilantro
2 tablespoons lime juice
3 garlic cloves, minced
1 teaspoon salt
1/4 teaspoon pepper
1 medium ripe avocado, peeled and cubed

Sauce:

1 cup sour cream
2 tablespoons minced fresh cilantro
1 teaspoon grated lime zest
1 tablespoon lime juice
1/4 teaspoon salt
1/4 teaspoon ground cumin
1/8 teaspoon pepper

Assembly:

10 tostada shells

Directions:

Place first 11 ingredients in a large bowl; toss to combine. Gently stir in avocado; let stand 15 minutes.

In a small bowl, mix sauce ingredients. To serve, spread tostada shells with sauce. Top with shrimp mixture.

Recipe Source: [Taste of Home](#)