



Shrimp aguachile tostadas

Ingredients

Aguachile

- 1 cup of peeled and deveined shrimp, cooked in 2 cups of lemon juice
- ¼ cup of serrano peppers
- 1 cucumber, peeled, seedless and chopped
- ¼ red onion, chopped
- ¼ cup of cilantro, chopped
- salt and pepper to taste

Tostadas

- 1 cup of MASECA® Nixtamasa corn masa flour
- 1 cup of water
- 4 cups oil for frying
- ½ cup tomatoes, chopped
- ¼ red onion, cut in crescent moons

Preparation

1. Combine MASECA® Nixtamasa corn masa flour and water. Using your hands, knead for 2 minutes until you form a soft dough.
2. Divide masa in 24 masa balls. Masa should be soft and smooth. Pat each masa ball and form a thick tortilla.
3. Heat oil in a pan and fry each tortilla in hot oil until golden and crispy.
4. In a blender, pour lemon juice used to cook the shrimp and blend with serrano pepper, cucumber, cilantro, onion, salt and pepper.
5. When ready, serve in a bowl and add shrimp. Serve aguachile shrimp on top of the tostadas and garnish with tomatoes and onion.