



# Shrimp and mango tostadas

## *Ingredients*

- 4 tortillas made with MASECA® corn masa flour
- 2 tablespoons of oil
- 1 mango
- 1 jalapeno pepper
- 1 fresh red pepper
- ½ jicama
- ½ cucumber
- ¼ purple onion
- 4 tablespoons of olive oil
- 16 small shrimp, cooked
- ¼ cup of Orange juice
- Salt and pepper to taste

## *Preparation*

1. Brush oil on the tortillas made with MASECA® and heat in a pan at low heat until golden brown and crunchy. Set aside.
2. Chop mango, chilies, jicama, cucumber, and onions in small cubes and place in a bowl. Add olive oil.
3. Add shrimp and orange juice and season with salt and pepper to taste.
4. Marinate for a few minutes before serving on the tostadas.