



Tostadas with Adobo Shrimp

Serves 10 portions

- 20 Ea. Contigo® Tortilla Corn yellow #ANM34
- 1.75lb. Bay Winds® Shrimp White 41-50 #PB870
- 4 oz Contigo® Queso Fresco #FL162
- 3oz. Nature's Best Dairy® Sour Cream #DV289
- 4oz. Contigo® Paste Adobo #JD882
- 4oz. Contigo® Guacamole Southwest #NH804
- ½ oz Peak® Cilantro Fresh #CF488
- 1.5 Lb. Peak® Pickled Onion Red #13570

Method

1. Cut tortillas into 2" disk
2. Pre-fry tortillas until golden brown, season and reserve for service
3. Combine southwest Guacamole with sour cream and place in a squeeze bottle.
4. Season peeled shrimp with Adobo paste and marinate for at least 30 min.
5. As close to service, Cook shrimp until 145F, reserve warm for service
6. Place adobo shrimp
7. Drizzle guacamole cream, and finish with queso fresco, pickle onion and cilantro

DELICIOUS!
for everyone

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