

Diora®

Grilled Shrimp Tostada with Avocado-Lime Crema & Spicy Watermelon Salsa

RECIPE BY GAIL SIMMONS

Serves 4-6

INGREDIENTS

GRILLED SHRIMP

1 lime, zested and juiced
1/3 cup coarsely chopped cilantro
1 clove garlic, finely chopped
1/2 jalapeño, seeded and finely chopped
1/2 teaspoon chili powder
1 teaspoon salt
1/4 teaspoon freshly ground black pepper
1/4 cup neutral oil, such as canola or grapeseed
1 pound medium shrimp, cleaned, deveined and tail removed

AVOCADO-LIME CREMA (Makes 1 cup)

1 firm-ripe avocado
1/2 cup sour cream
1/2 cup cilantro, coarsely chopped
1 clove garlic
3 tablespoons fresh lime juice
1 teaspoon kosher salt

WATERMELON SALSA (Makes 2 1/2 cups)

2 cups watermelon, seeded and finely chopped
1/2 cup cucumber, peeled, seeded and finely chopped
1/4 cup red onion, finely chopped
1/2 jalapeño pepper, seeded and finely chopped
2 limes
1/3 cup finely chopped cilantro, plus more for garnish
1 tablespoon finely chopped mint
1 tablespoon honey
1 teaspoon salt

8 corn tortillas
Extra virgin olive oil, for brushing
Lime wedges for garnish

INSTRUCTIONS

For the shrimp marinade: In a large bowl, combine the lime zest and juice, cilantro, garlic, jalapeño, chili powder, salt and pepper. Whisk well to combine, then drizzle in oil. Add shrimp and stir to coat. Cover with plastic wrap and marinate for 20 to 30 minutes at room temperature.

For the avocado-lime crema: Combine all ingredients in a food processor or blender, and blend until smooth. Add water, a teaspoon at a time if needed to reach desired consistency.

For the watermelon salsa: Combine all ingredients in a medium bowl and mix well. Strain excess liquid, cover and refrigerate until ready to use.

Preheat the oven to 400 degrees F. Line a baking sheet with parchment paper. Place the corn tortillas on the baking sheet and lightly brush both sides with oil. Bake the tortillas, flipping halfway through, until golden and crispy, about 10 to 12 minutes.

Place the shrimp on a towel-lined plate. Gently pat to remove any excess marinade. Lightly brush a grill or grill pan with oil and set to high heat. Grill shrimp until pink and cooked through, about 2 minutes per side. Remove to a clean plate and sprinkle with salt.

To assemble the tostada, spread the avocado-lime crema in the center of each crispy tortilla. Arrange 5 to 6 shrimp on top of the crema, and spoon the watermelon salsa over the shrimp. Garnish with more cilantro and a squeeze of lime.



PAIRED WITH
LA BELLE FÊTE
ROSÉ OF PINOT NOIR