

## GUASTELLO'S VILLAGE MARKET

# Tequila-Chipotle Shrimp Tostadas with Lime and Sour Cream

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Serves 4

### Ingredients

1/3 cup plus 1 Tbs. olive oil

1/2 tsp. pure chipotle chile powder

Kosher salt

1 lb. extra-large (26 to 30 per lb.) shrimp, peeled and deveined

3/4 cup sour cream

2 medium limes, 1 finely grated to yield 2 tsp. zest and squeezed to yield 1 Tbs. juice; the other cut into 4 wedges

1/2 tsp. honey

1/4 cup white tequila

8 5- to 6-inch corn tortillas

1 cup thinly sliced green cabbage

1 large firm-ripe Hass avocado, diced

Chopped cilantro, for garnish (optional)

In a shallow baking dish, combine 1 Tbs. of the oil with the chipotle powder and 1/2 tsp. salt. Add the shrimp and toss well to coat. Let sit for 10 minutes.

In a small bowl, combine the sour cream, lime zest and juice, honey, and 1/2 tsp. salt.

Heat the remaining 1/3 cup oil in a 12-inch skillet over medium-high heat until shimmering hot. Fry the tortillas, one at a time, turning with tongs, until golden brown and crisp, about 2 minutes each. Transfer to paper towels.

Discard all but 1 Tbs. oil from the skillet. Add the shrimp and cook over medium-high heat on one side until lightly browned, about 2 minutes. Flip and cook 1 minute more. Take the pan off the heat and add the tequila. Return to the heat and cook, tossing, until just cooked through, about 1 minute. Remove from the heat.

Slather each tostada with about 1 Tbs. of the sour cream mixture. Divide the cabbage, avocado, and shrimp over the tostadas, drizzle with the remaining sour cream mixture, sprinkle with cilantro (if using), and serve with the lime wedges.

*Credit: [finecooking.com](http://finecooking.com)*