



FOLDED HILLS  
WINERY · RANCH · FARMSTEAD



## Aley's Favorite

Shrimp Cilantro Avocado Tostadas

SERVINGS: 12

### INGREDIENTS

- 2 dried ancho chiles, stemmed and seeded
- 3 ½ TB fresh lime juice (from about 5 limes), plus wedges for serving
- 3 TB vegetable oil, plus more for frying
- 1 large clove garlic, chopped
- ½ tsp dried oregano
- ¼ tsp ground cumin
- ½ tsp cayenne pepper
- Kosher salt
- 1 ½ lbs. medium shrimp, peeled and deveined
- 12 corn tortillas
- 3 avocados
- 1 jalapeno, finely diced
- 3 scallions, thinly sliced (white and green parts separated)
- 1 bunch chopped fresh cilantro
- 8 oz. plain yogurt

### DIRECTIONS

1. Toast chiles in dry skillet over medium heat, turning often, until they soften slightly, about 1 minute.
2. Transfer to small bowl and cover with hot water; let sit for 15 minutes.
3. Transfer chiles and 5 TB of the soaking water to a blender. Add 1 ½ TB lime juice, 1 TB vegetable oil, garlic, oregano, cumin, and ¼ tsp each of cayenne and salt; puree until almost smooth.
4. Toss with shrimp in a large bowl; refrigerate for 15 to 30 minutes.
5. Heat about ¼ inch vegetable oil in medium skillet over medium-high heat. One at a time, fry tortillas, flipping once, until golden brown and crisp, about 1 minute. Remove and place on paper towels to drain.
6. Halve and pit avocados; scoop flesh into a blender. Mix in yogurt, scallion whites, 1 ½ TB lime juice, jalapeño, remaining ¼ tsp cayenne pepper, cilantro, and ½ tsp salt. Blend until smooth.
7. Heat remaining 2 TB of vegetable oil in large skillet over medium-high heat. Add shrimp and cook, stirring occasionally, until just opaque, about 4 minutes. Season with salt and drizzle with remaining ½ TB lime juice.
8. Spread cilantro avocado mixture on tostadas. Top with shrimp, some sour cream if desired, your favorite salsa, and scallion greens.
9. Serve with lime wedges, pair with Folded Hills Lilly Rosé, and enjoy!

#### PAIR WITH:

Folded Hills 2022 Lilly Rosé...bursting with bright mouthwatering acidity balanced by gentle fruit flavors of mango, guava, strawberry, and a touch of tangerine.

