



## **FARMERS MARKET**

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Buffalo Shrimp Tostadas**

**Serves 2 - 4**

1 pound extra-large shrimp, thawed and deveined  
1/2 cup buffalo sauce  
4 corn tortillas  
1 cup shredded Monterey Jack cheese  
1 cup shredded romaine lettuce  
1/3 cup crumbled blue cheese  
lime wedges, for serving  
cilantro, for garnish

In a large bowl, combine shrimp and buffalo sauce. Let sit in fridge for 15 minutes. The acid in the buffalo sauce will start to cook the shrimp, **so don't let it sit too long!**

Heat a large sauté pan over medium-high. Add the shrimp in a single layer and sear on both sides until cooked through, about 3 minutes total. Remove from heat.

In the meantime, preheat your broiler. Place the tortillas on a baking sheet and broil on the **BOTTOM** rack for about 4 minutes. Flip the tortillas, add the shredded cheddar and broil another 3 to 4 minutes, or until the tortillas have crisped up and the cheese is browned and bubbly. Remove from oven.

Now, all you do is layer. Evenly divide the shredded romaine over the tortillas, followed by 4 or 5 shrimp, the blue cheese crumbles and the cilantro. Spritz with lime juice and serve with the wedges!

\* you could probably stretch the pound of shrimp over 6 tostadas if you want.

***Credit: bevcooks.com***