

Spicy Shrimp Tostones with Pico de Gallo Salsa Fresca

(Use of TIO JORGE® Hawaiian Tostones)



Servings: 4



Total Time: 30 min.



Level: Beginner

INGREDIENTS

- 24 ea. shrimp, peeled and deveined
- ¾ c. Sriracha sauce
- ¼ c. garlic, fresh, minced
- 2 ea. white onion, small dice
- 4 ea. roma tomato, small dice
- ¼ c. cilantro, minced
- 2 ea. jalapeño, small dice

- ¼ c. fresh lime juice
- 1 tbsp. kosher salt
- 12 ea. TIO JORGE® Hawaiian Tostones
- Kosher salt for seasoning
- 36 ea. cilantro leaves for garnish

DIRECTIONS

1. Combine the shrimp, Sriracha sauce and garlic in a large bowl. Stir gently to completely coat the shrimp. Cover the shrimp mixture with plastic wrap, and marinate for 4 hours.
2. Combine the onion, tomato, cilantro, jalapeño, lime juice and salt in a mixing bowl. Add the salt and stir to combine. Refrigerate the pico de gallo until ready to serve.
3. Fry the Hawaiian tostones in a 350°F deep fryer for 4 minutes. Remove the tostones to paper towels, season immediately with kosher salt and reserve in a warm oven.
4. Grill the shrimp for 1 minute on each side on a preheated grill or until cooked to desired doneness.
5. Place three seasoned tostones on each plate. Add two teaspoons of pico de gallo to each tostón. Place two cooked shrimp on top of the pico de gallo on each tostón.
6. Garnish the tostones with three cilantro leaves each. Serve immediately.