

Shrimp and Guacamole Tostadas

30 medium shrimp, peeled and deveined (about 1 pound)
2 tablespoons chili powder
1/2 teaspoon salt
Cooking spray
6 (6-in) corn tortillas
2/3 cup guacamole
1/4 cup chopped green onions

1. Prepare grill or broiler.
2. Thread 5 shrimp onto each of 6 (12-in) skewers. Combine the chili powder and salt; sprinkle both sides of shrimp with chili powder and salt mixture. Place in a shallow baking dish. Cover and marinate in refrigerator for 15 minutes. Place kebobs on a grill rack or broiler pan coated with cooking spray; cook 2 minutes on each side or until done.
3. Preheat oven to 350°F.
4. Place the tortillas directly on the middle rack in oven. Bake at 350°F for 7 minutes (tortillas should still be slightly pliable). Top each tortilla with 2 Tablespoons of guacamole and 5 shrimp. Sprinkle evenly with green onions.

Makes 6 servings.

Per Serving:

Calories: 161

Fat: 5.5 g

Protein: 14 g

Carbohydrates: 16 g

Cholesterol: 86 mg

Sodium: 393 mg

Source:

<http://www.myrecipes.com/recipe/shrimp-and-guacamole-tostadas-10000000520426/>