

Shrimp Ceviche Tostadas

Ingredients

1 pound cooked medium (36 to 42 per lb.) shrimp, cut in half lengthwise
1 medium tomato, chopped
1 avocado, chopped
1 serrano chile, halved, seeded, and sliced
1/2 English cucumber, peeled and chopped
1/2 cup chopped red onion
1/4 cup chopped cilantro
1/2 teaspoon dried oregano
Juice of 1 lime
8 tostada shells
1/2 cup crumbled feta cheese

Preparation

1. Mix together everything except tostada shells and cheese in a medium bowl. Let mixture marinate 10 minutes.
2. Spoon shrimp mixture onto center of shells, dividing evenly. Sprinkle with cheese