



Homemade Shrimp Tostada Appetizer Cups with Guacamole

My First Taste of Sunshine

I first tried these at a beachside cafe in Mexico. The crisp shell, cool guac, spicy shrimp. It was a perfect bite of summer. **Ever wondered how to make party food unforgettable?** These little cups are the answer. They look fancy but are so simple. Your guests will be seriously impressed.

A Kitchen Mishap and a Happy Accident

My first try making the cups was messy. I did not heat the tortillas first. They cracked and would not bend into the pan. I almost gave up on the whole idea. **This reminds me why home cooking matters so much.**

It is about trying, even when things go wrong. The best meals often come from happy accidents.

Why This Combo Just Works

The textures and flavors here are magic. You get the crunchy cup with smooth, cool guacamole. Then the warm, spicy shrimp finishes it all off. It is a party in your mouth. **Which flavor combo surprises you the most?** Tell me in the comments below.

A Bite-Sized History

Tostadas have deep roots in Mexican cooking. They are a clever way to use leftover tortillas. This appetizer version is a fun, modern twist on a classic. *Did you know the word 'tostada' just means 'toasted'?* It is a simple idea with amazing results. What is your favorite way to eat shrimp?



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Ingredients:

Ingredient	Amount	Notes
Corn tortillas	12	
Cooking spray	As needed	
Ripe avocados	2	
Sour cream	2 tablespoons	
Plum tomatoes	2	Chopped with pulp and seeds removed
Red onion	1/4 cup	Minced
Hot sauce	1 tablespoon	
Fresh lime juice	2 tablespoons	
Fine sea salt	1/4 teaspoon	
Vegetable oil	1 tablespoon	
Medium shrimp	24	Peeled and deveined
Chili powder	1 tablespoon	Plus more for garnish
Shredded lettuce	1 cup	
Limes	2	Cut into wedges
Maldon sea salt	As needed	For garnish

How to Make Shrimp Tostada Cups**Step 1**

First, get your oven hot at 350°F. Lightly spray a muffin tin with cooking oil. This stops the tortillas from sticking. You will need two tins for this.

Step 2

Warm six tortillas in the microwave for a few seconds. This makes them soft and easy to bend. Cut a small slit in each one. Press them gently

into the muffin tin cups.

(A hard-learned tip: Use two tins to press the cups down. This keeps their perfect shape while baking.)

Step 3

Bake the tortilla cups for 12 to 15 minutes. They should be golden brown and crispy. Let them cool on a rack. They will get even crispier as they cool.

What is the best way to make tortillas pliable for shaping? Share below!

Step 4

Now, make the guacamole. Cut and pit two ripe avocados. Scoop the green flesh into a bowl. Mash them with two tablespoons of sour cream. This keeps it creamy and stops browning.

Step 5

Add the chopped tomatoes and minced red onion. Stir in the hot sauce and lime juice. Don't forget a pinch of sea salt. Mix it all together gently.

Step 6

Cook your shrimp in a hot skillet with oil. Toss them with chili powder. Cook just until they turn pink and curl. This only takes about three minutes.

Step 7

Time to build your tasty cups. Start with a little shredded lettuce. Add a big spoon of cool guacamole. Top with two spicy shrimp each.

Cook Time: 25 minutes

Total Time: 40 minutes

Yield: 12 appetizer cups

Category: Appetizer, Snack

See also Easy Homemade Refrigerator Dill Pickles

Three Tasty Twists to Try

Chicken Tinga Swap

Use shredded spicy chicken instead of shrimp. It is a great way to use leftovers. Everyone will love this change.

Black Bean & Corn

Make it a vegetarian treat. Skip the shrimp completely. Use seasoned black beans and sweet corn.

Mango Salsa Topper

Add a sweet and spicy kick. Replace guacamole with fresh mango salsa. It is a burst of summer flavor.

Which twist sounds best to you? Let me know in the comments!

Serving Your Tostada Cups

These cups are perfect for a party. Serve them on a big platter for sharing. They also make a fun light dinner. Offer lime wedges for extra zing.

Pair them with a cold Mexican beer. A crisp lime lager works very well. For a non-alcoholic option, try hibiscus iced tea. The tartness balances the spicy shrimp.

Which would you choose tonight, a beer or some tea?



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Storing Your Tostada Cups

Keep these cups fresh for days. Store each part separately in airtight containers. The guacamole might turn brown. A little extra lime juice stops that. My neighbor taught me that trick.

You can prep the cups ahead. They stay crispy for two days. Just bake them and let them cool. Then store them at room temperature. This makes party prep so much easier.

Quick Fixes for Common Problems

Tortillas cracking when you bend them? Warm them longer. A few more seconds in the microwave helps. This makes them soft and easy to shape.

Is your guacamole too spicy? Add more sour cream. It cools down the heat. Shrimp cooking too fast? Turn down the heat. This keeps them tender and juicy.

See also [BLT with Sweet Bacon Jam](#)

Your Tostada Questions Answered

Can I make this gluten-free? Yes! Corn tortillas are naturally gluten-free. Just check your hot sauce label to be sure.

How far ahead can I make these? Make the cups two days early. Prep the guacamole the day of for the best color.

What if I can't find shrimp? Try shredded chicken instead. It works

great with the chili powder and lime.

Can I double this recipe? Absolutely. Use two muffin tins. You will have plenty for a big group.

What's the best avocado to pick? Choose ones that are slightly soft. They mash up perfectly for smooth guacamole. What topping would you add?

Sharing the Joy of Cooking

I love seeing your kitchen creations. Did you give this recipe a try? Share your photos with me. Tag **Savory Discovery on Pinterest**. Let's build a community of food lovers. Happy cooking! —Elowen Thorn.

You need to try !

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Author: Elowen Thorn



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Difficulty: **Beginner**



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Prep time: **15 minutes**



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Cook time: **25 minutes**



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Rest time:



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Total time: **40 minutes**



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Servings: **12 servings**



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Best Season:**Summer**

Description

Homemade Shrimp Tostadas in homemade mini cups- guacamole,

lettuce and spicy sauteed shrimp. Make it as an appetizer or entree!

Ingredients

==== Tostada Cups: ===

- 12 corn tortillas
- Cooking spray

==== Cooling Guacamole: ===

- 2 ripe avocados
- 2 tablespoons sour cream
- 2 plum tomatoes (, chopped with pulp and seeds removed)
- 1/4 cup red onion (, minced)
- 1 tablespoon hot sauce
- 2 tablespoons fresh lime juice
- 1/4 teaspoon fine sea salt

==== Spicy Shrimp: ===

- 1 tablespoon vegetable oil
- 24 medium shrimp (, peeled and deveined)
- 1 tablespoon chili powder (, plus for more garnish)
- 1 cup shredded lettuce
- 2 limes (, cut into wedges)
- Maldon sea salt (, for garnish)

Instructions

1. **==== Tostada Cups: ===** This step may be done in

advance. Preheat the oven to 350°F and lightly coat the wells on a 12 cup muffin tin. Also spray the bottom side of another cupcake tin of the same size.

2. Wrap 6 corn tortillas in paper towels and microwave for 10-15 seconds. Slightly heating will make them pliable. Cut a slit halfway through on each. Fit the tortillas into each muffin tin, folding over one edges so they fit. Repeat with second set of 6. Then lightly cover with the second tin to hold the corn tortillas in place.
3. Bake for 12- 15 minutes or until lightly browned a crispy. Remove and set aside.
4. === Guacamole: === Halve and pit the 2 ripe avocados, scoop out and mash with the 2 tablespoons sour cream.
5. Fold in the diced 2 plum tomatoes, chopped 1/4 cup red onion, 1 tablespoon hot sauce, 2 tablespoons fresh lime juice and 1/4 teaspoon fine sea salt. Set aside.
6. === Spicy Shrimp: === In a medium skillet, heat the 1 tablespoon vegetable oil over medium heat. Add the peeled and deveined 24 medium shrimp and 1 tablespoon chili powder. Stir until the shrimp are pink and start to curl, approximately 3-4 minutes for medium shrimp. Remove to paper towel lined plate.
7. To assemble, start with a bed of 1 cup shredded lettuce, top with dollop of guacamole, top with 2 shrimp per cup and garnish with a spritz of lime juice from a lime wedge and dusting of chile powder or Maldon sea salt.
8. If you've tried this recipe, come back and let us know how it was in the comments or ratings.

Keywords: Shrimp, Tostada, Guacamole, Appetizer, Cups

See also Pepperoni Pull Apart Bread Recipe