

Guy Fieri

SPINACH TOSTADAS WITH SHRIMP AND POTATOES

For the Tostadas

- 2 - 10 ounce package frozen spinach, thawed
- 1 Tablespoon red bell pepper, fine dice
- 1 teaspoon Serrano pepper, fine dice
- 4 cloves garlic, minced
- 2 large eggs
- 1/3 Cup bread crumbs, unseasoned
- 1/3 Cup parmesan cheese
- 1 teaspoon black pepper
- 1/2 teaspoon salt
- 1/4 teaspoon cayenne
- 3 Tablespoons EVOO

Preheat oven to 250 degrees Fahrenheit. Press all of the liquid out of the spinach. Start with pressing in a colander, then roll in double layer paper towels, press and squeeze all of the liquid out. Once that is done, chop the spinach and place in a medium bowl with the rest of the ingredients, except the EVOO. The mixture should be very well combined and will be moist, but not wet.

Dividing the mixture into 6 equal portions, form the spinach mixture into flat patties, about 3" in diameter and 1/4" thick.

In a large non stick sauté pan over medium high heat, heat the oil. When hot, add the spinach tostadas into the pan, cook about 2 minutes, turn and cook the other side. They will be slightly browned. Put them on a paper towel lined baking sheet, sprinkle with a pinch of salt and hold in warm oven.

For the topping

- 1/2 pound shrimp, cleaned, cut into 1/2" pieces
- 1 Tablespoon shallot, fine dice
- 3 Roma tomatoes, diced
- 2 potatoes, cooked in boiling water until just fork tender, then cut in 1/2" dice
- 2 Tablespoon capers
- 1/4 Cup chicken stock
- 1 Tablespoon Italian parsley
- 2 Tablespoons Feta cheese, grated with box grater
- 2 Tablespoons Sour cream
- 1/2 teaspoon lime zest
- 1 teaspoon Pepper

In a small bowl combine the sour cream and lime zest and set aside, grated the feta and set aside.

In the same pan the spinach tostadas were cooked in, reheat to medium high, using the remainder of the oil left in pan. When oil is hot, add in the shallot and cook until translucent. Add in the tomatoes, potatoes and capers, stir to combine, add in the shrimp and stock and cook until shrimp are done. Season with the pepper and parsley, remove from heat.

Remove the spinach tostadas from the oven, put on a serving platter, pile some the shrimp mixture on each tostada, sprinkle with feta, then top with a small dollop of the sour cream.

Serve immediately.

- Yield: 12 tostadas
- Prep time: 15 minutes
- Cook time: 10 minutes
- Ease of preparation: Medium



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