Grilled Shrimp Tostadas with Lime

1 pound shrimp

1/2 teaspoon garlic powder

1/2 teaspoon cumin

1/4 teaspoon kosher salt

Black Bean Salsa

2 Tablespoons red onion

1/4 cup chopped cilantro

1 Tablespoon olive oil

1 Tablespoon red wine vinegar

1 clove garlic, mined

1/4 teaspoon salt

15 ounce can black beans, drained and rinsed

Avocado Dip

1/4 cup plain yogurt

1 teaspoon lime juice

1 peeled avocado

1 cup chopped tomato

8 corn tortillas

Combine shrimp, garlic powder, cumin and salt. Let sit for 10 minutes.

​Combine black bean salsa ingredients.

Combine avocado, yogurt and lime juice. Mash with fork. Stir in tomatoes.

​Place tortillas on grill until lightly browned and crispy.

​Grill shrimp in a grill basket.

​To build your tostada, start with a tortilla.

​Add a spoonful of avocado dip.

Top with a spoonful of black bean salsa.

​Top with shrimp.