

# ranga.ranga.

SAUVIGNON BLANC



## *Fast & Satisfying* Citrus Shrimp Tostadas with Avocado Lime Slaw

A bright, coastal-inspired bite with garlicky citrus shrimp, creamy avocado slaw, and crisp tostadas - a refreshing match for **ranga.ranga.** Sauvignon Blanc.



### INGREDIENTS

#### Shrimp

- 1.5 lbs uncooked shrimp, peeled and deveined
- 2 tablespoons minced garlic
- 2 tablespoons olive oil
- 3 tablespoons fresh lemon juice
- 1 teaspoon salt

#### Avocado Lime Slaw

- 2 cups shredded green cabbage
- 2 ripe avocados, mashed
- 1 cup mayonnaise
- 2 tablespoons extra-virgin olive oil
- 3 tablespoons fresh lime juice
- ½ tablespoon red wine vinegar
- Salt, to taste

**To Serve:** Crisp tostada shells, Fresh cilantro, Lime wedges  
**Optional:** thinly sliced jalapeño or radish



### METHOD

- In a medium bowl, combine shrimp, olive oil, garlic, lemon juice, and salt. Let marinate for 10-15 minutes.
- Heat a large non-stick pan over medium-high heat.
- Add the shrimp and cook for about 4 minutes, stirring occasionally, until bright orange and fully cooked. Let cool slightly.
- In a separate bowl, whisk together mayonnaise, lime juice, red wine vinegar, olive oil, and a pinch of salt.
- Fold in the shredded cabbage and mashed avocado until lightly coated.
- Spoon the avocado lime slaw onto each tostada shell.
- Top with citrus shrimp and garnish with cilantro, lime, and optional jalapeño or radish.



### *Pairing note*

Serve well chilled with Manchengo or firm, nutty cheeses.



*Bright,  
crisp and  
refreshing  
with citrus  
& tropical  
notes.*

*"It's classic, unashamed, old school Marlborough Sauvignon Blanc -  
Bright, vivacious and full of citrus, cut grass and dried herbs."*

*Simon Barker - Winemaker.*