



Spicy Crab and Avocado Tostadas

Prep time: 15 Cook Time: 7 Servings: 12

Entrees,Appetizers/Sides/Snacks,Wraps,Casual Dining,Catering,Seafood,Modern Mexican

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
12" Chipotle Chile Wraps	10253		12 Each
Lump Crab Meat			3 Lbs.
Lump Crab Meat			6 Oz.
Red onion		small dice	9 Oz.
Jalapeno		small dice	3 1/2 Oz.
Tomato		small dice	13 1/2 Oz.
Cilantro		minced	2 1/4 Oz.
Fresh Lime Juice			1 Oz.
Fresh Lime Juice			1 tsp.
Mayonnaise			13 1/2 Oz.
Cayenne			1 1/8 tsp.
Salt			To Taste
Pepper			To Taste
Avocado		very thinly sliced	3 3/4 Lbs.
Lime Wedges			As Needed



Instructions

1. Combine crab, onion, jalapeno, tomato, cilantro, lime juice, mayonnaise, cayenne, salt, and pepper. Fold together and reserve refrigerated.
2. To create one tostada, preheat oven to 350°F. Bake a tortilla for 5-7 minutes, or until crisp. Allow to cool before topping with 5 oz. sliced avocado and 8 oz. of the crab salad. Cut into 8 wedges and serve immediately.

