



## Crawfish Tostada

Prep time: Cook Time: Servings: 4

Combo/Fusion,Regional North American,Entrees,Corn Tortillas,Fine Dining,Casual Dining,FSR/QSR,Catering,Modern Mexican,Seafood,Spice It Up

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
6" white corn tortillas	10600		8
Crawfish Meat		cooked	1 Lbs.
Butter			1/2 stick
Cilantro		chopped	1 bunch
Cabbage		shredded	1 small
Limes		juice only	3
jalapeno peppers		roasted	4
Roma tomatoes		diced	2
Lea & Perrin Sauce			1 Oz.
Garlic		minced	1 Oz.
Olive Oil			1 cup
crawfish		whole	12



## Instructions

1. Pour olive oil in preheated saucepan and cook corn tortillas until crispy. Remove and drain.
2. In another saucepan, add butter, garlic, half of chopped cilantro, crawfish meat, Lea & Perrin sauce, salt, pepper and lime juice from one lime. Simmer for 10 minutes.
3. In a mixing bowl, place shredded cabbage, remaining cilantro, diced Roma tomatoes, salt, pepper and lime juice from remaining two limes. Mix thoroughly.
4. Place corn tortillas on a plate, add crawfish mixture, then top with cabbage mixture. Repeat. Garnish with whole roasted jalapeño pepper and whole crawfish.

