



Tilapia Tostada with Salsa Veracruz and Caper Aioli

Prep time: 45 Cook Time: 2 Servings: 12

Latino,Appetizers/Sides/Snacks,Flour Tortillas,Catering,Casual Dining,Seafood,Modern Mexican

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
10" Heat Pressed Flour Tortillas	10420		12 Each
Onion		1/4" sliced, charred in a dry pan	15 Oz.
Garlic		roasted with skin on in a dry panpeeled	10 cloves
Tomatoes		roasted in oven until soft	2.3 Lbs.
Jalapeño		stemmed, seeded, roasted in a dry pan	7 1/2 Oz.
Green Olives			5 Oz.
Capers			5 1/2 Oz.
Mexican Oregano		toasted, ground	2 1/2 tsp.
Mayonnaise			3 cup
Tilapia		filets, pan seared, cut into chunks	1.9 Lbs.



Instructions

1. For the Salsa Veracruz, in a food processor, combine onion, garlic, tomato, jalapeno, green olives, 2 ½ oz. capers, and oregano and pulse until a chunky salsa forms.
2. For the Caper Aioli, in a food processor, combine mayonnaise with 3 oz. capers and blend until smooth.
3. Pre-heat fryer to 350°F. To assemble one tostada, fry one tortilla until crisp and allow to dry, about 2 minutes. Spread ½ cup of the salsa over the tostada, top with 6 oz. of tilapia, and drizzle with 2 oz. of the caper aioli. Slice into portions and serve.

