



Grilled Sardine with Salsa Verde Cruda Tostadas

Prep time: 10 Cook Time: 5 Servings: 12

Combo/Fusion,Entrees,Appetizers/Sides/Snacks,Corn Tortillas,Fine Dining,Casual Dining,FSR/QSR,Seafood,Modern Mexican,Snacks & Shareables

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
6" White Corn Tortillas	10600		12 Each
olive oil			As Needed
Cherry Tomatoes		halved	18 Each
Sardines		oil packed, drained	24 Each
Salsa Verde (For Sardine Tostadas)		see related recipe	12 Oz.

Instructions

1. Pre-heat deep-fryer to 350°F.
2. Fry whole tortillas until crisp, about 30 seconds. Allow to drain onto paper towels.
3. Over medium high heat, in a hot pan with olive oil, place tomato halves, flesh side down and sear until blistered. Flip the tomatoes and continue to cook for an additional minute.
4. To serve: Lightly brush a pre-heated grill with olive oil and briefly grill the sardines over medium heat until warmed through. Spread 1 oz. salsa verde on a tortilla, and top with 3 tomato halves and two sardines.



Salsa Verde (For Sardine Tostadas)

Prep time: 5 Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Tomatillos		papery skins removed	3/4 Lbs.
Jalapeño		small, stemmed, seeded	1 Each
Lime Juice		fresh	2 tsp.
Cilantro		chopped	3 Tbsp.
Onion		diced	1/4 cup
Sea Salt			To Taste

Instructions

1. Combine all ingredients in a blender and puree until desired consistency is reached. Reserve refrigerated.

