



Crawfish Tostada

Prep time: Cook Time: Servings: 4

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

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
6" White Corn Tortilla	10600		8
Crawfish Meat		cooked	1 lb.
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.
Salt And Pepper To Taste			
Garlic		minced	1 oz.
Olive Oil			1 cup
Crawfish			12 whole

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.

