



Grilled Sardine with Salsa Verde Cruda Tostadas

Prep Time: 10 Minutes

Cooking Time: 5 Minutes

Serves 12

Ingredients:

12 each 6" White Corn Tortillas (10600)

Olive Oil , as needed

18 each Cherry Tomatoes , halved

Olive Oil , as needed

24 each Sardines , oil packed, drained

12 oz. Salsa Verde , see related recipe

Directions:

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.
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Recipes

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Fresh Salsa Verde

Prep Time: 5 Minutes

Serves 1

Ingredients:

- 3/4 lb. Tomatillos , papery skins removed
- 1 each Jalapeño , small , stemmed , seeded
- 2 tsp. Lime Juice , fresh
- 3 Tbsp. Cilantro , chopped
- 1/4 cup Onion , diced
- Sea Salt , to taste

Directions:

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