



Recipes

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Spicy Crab and Avocado Tostadas

Prep Time: 15 Minutes

Cooking Time: 7 Minutes

Serves 12

Ingredients:

12 12" Chipotle Chile Wraps (10253)

3 lbs. 6 oz. Lump crab meat

9 oz. Red onion, small dice

3 1/2 oz. Jalapeno, small dice

13 1/2 oz. Tomato, small dice

2 1/4 oz. Cilantro, minced

1 oz. plus 1 tsp. Lime juice, fresh

13 1/2 oz. Mayonnaise

1 1/8 tsp. Cayenne

Tbsp. Salt, to taste

Pepper, to taste

3 3/4 lbs. Avocado, very thinly sliced

Lime wedges, as needed

Directions:

1. Combine crab, onion, jalapeno, tomato, cilantro, lime juice, mayonnaise, cayenne, salt, and pepper. Fold together and reserve refrigerated.

2. To create one tostada, preheat oven to 350°F. Bake a tortilla for 5-7 minutes, or until crisp. Allow to cool before topping with 5 oz. sliced avocado and 8 oz. of the crab salad. Cut into 8 wedges and serve immediately.