



Recipes

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Charred Octopus Tostada

Prep Time: 120 Minutes

Cooking Time: 10 Minutes

Serves 12

Ingredients:

- 12 each 4.5" White Corn Tortillas (20123)
- 1 1/2 oz. Ancho chilies, stemmed, seeded
- 3 each Jalapeno, stemmed, seeded
- 1 lb. Onion, quartered
- 1 lb. Tomato, quartered
- 8 oz. Olives, green
- 4 oz. Capers
- 1 1/2 oz. Parsley
- 1 each Garlic, head, cut in half
- 2 1/2 lbs. Octopus tentacles
- 1/2 cup Ancho Rub, see related recipe plus 1 tbsp.
- Cilantro, as needed
- Lime wedges, as needed
- 1 1/2 cups Roasted Red Pepper Sauce, see related recipe

Directions:

1. Combine anchos, jalapenos, onion, tomato, olives, capers, parsley, garlic, and octopus in a large pot and bring to a boil. Reduce heat and simmer octopus for 1 hour. Remove tentacles and allow to cool.
2. Pre-heat fryer to 350°F. Pre-heat grill to medium heat. To make one tostada, fry a tortilla until crisp and allow to dry. Rub the octopus tentacles with the Ancho Rub and sear on a hot grill until slightly charred. Slice each tentacle into 1/2" segments. Top the tostada with 1 oz. of Roasted Red Pepper Sauce, and 2 1/2 oz. of octopus, and garnish with cilantro. Serve with lime wedges.