



## Recipes

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### Crawfish Napoleon Tostada (old)

Serves 4

#### Ingredients:

8 Mission® 6" White Corn Tortillas (10600)  
1 lbs. Crawfish Meat, cooked  
1/2 stick Butter  
1 bunch Cilantro , chopped  
1 small Cabbage , shredded  
3 Limes , juice only  
4 Jalapeno Peppers , roasted  
2 Roma Tomatoes , diced  
1 oz. Lea & Perrin Sauce  
Salt and Pepper to taste  
1 oz. Garlic , minced  
1 cup Olive Oil  
12 Whole Crawfish

#### Directions:

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.