Crawfish Napolean 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.