

Recipe for: Crab Tostadas

Ingredients

1 pound lump crabmeat
1 tablespoon olive oil
2 tablespoons mayonnaise
3 tablespoons finely chopped red onion
1 jalapeño, stemmed and finely chopped
3 plum tomatoes, cored, seeded, and chopped
1/4 cup lightly packed cilantro leaves, chopped
2 limes, finely grated zest and juice
Salt and black pepper
8 flat tostada shells, packaged or homemade
1 avocado, pitted and thinly sliced

Garnish

Cilantro sprigs
2 limes, quartered

Directions

Prepare the Crabmeat

Put the crabmeat in a bowl. Pick through it with your fingers to remove any cartilage

Combine the Ingredients

Add the oil, mayonnaise, onion, jalapeño, tomatoes, cilantro, and lime zest and juice to the crabmeat. Using a rubber spatula or spoon, gently fold (or toss) all ingredients until well blended. Season well with salt and pepper

Top each tostada shell with a few slices of avocado, place a generous serving of the crabmeat mixture over it, and garnish with a sprig of cilantro

Serve each with a lime wedge