

TOSTADAS

Servings 3

Ingredients

- 1/2 cup thinly sliced radishes
- 1/2 cup of peeled carrot cut into thin slices
- 1/2 cup of sliced onions
- 1/2 cup thinly sliced cabbage
- 2 Tbsp pickled chili peppers, chopped
- 2 pieces of **Aquamar Surimi Sticks** cut into slices
- 1 Tbsp olive oil
- 1.5 tsp white distilled vinegar
- 1 tsp dried oregano
- Salt and fresh ground pepper to taste

Best served with

- Corn tostadas
- Sour cream
- Fresh cheese
- Sliced avocado



Instructions:

1. In a bowl mix all the ingredients: radishes, carrots, onion, cabbage, chiles in vinegar and **Aquamar Surimi Sticks**.
2. Mix with olive oil, vinegar, dried oregano, salt and pepper to taste.
3. Marinate in refrigeration, for a few hours before used.
4. Serve on tostada with cream, fresh cheese and avocado.

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