

## Crab & Street Corn Tostadas

*Serves 4 (8 Tostadas)*

### ***Ingredients:***

2 packages Aquamar® Day's Catch Crab Filets, cut into 3 pieces each  
12 oz. (1 bag) Corn kernels, frozen  
1 tbsp. Olive oil  
1 tsp. Salt, sea  
½ tsp. Pepper, black, ground

4 oz. Cotija cheese, crumbled small  
½ cup Mayonnaise, Dukes®  
1 ea. Pepper, jalapeno, fresh, diced (seeded if less heat is desired)  
4 ea. Onion, green, sliced  
¼ cup Cilantro, chopped  
1 ½ tbsp. Lime juice  
½ tsp. Garlic, granulated  
½ tsp. Cumin, ground  
8 ea. Corn Tostada shells  
1 tbsp. Paprika, smoked

### ***Instructions:***

1. Preheat oven to 425° F. Liberally spray heavy cookie sheet with non-stick, or coat with vegetable oil and paper towel.

2. In bowl, combine frozen corn, olive oil, salt and pepper. Evenly spread corn on greased cookie sheet and bake for 15-20 minutes, or until kernels take on browned color around edges. Cool in refrigerator for at least ½ hour.
3. Combine chilled corn with jalapeno, cilantro, mayonnaise, green onion, garlic, lime juice, cumin and cotija cheese.
4. Divide corn mixture atop corn tortillas with 6 pieces of sliced crab filets on each, dust generously on top with smoked paprika and serve immediately.