

**TOTAL TIME**

25 minutes

**PREP TIME**

20 minutes

**COOK TIME**

5 minutes

**SERVES**

1

**COOKING LEVEL**

Easy

**RECIPE | TOMATOES**

# SMOKED SALMON TOSTADA

*Recipe created by Rosemary Woods and John Alvarez, The Grand Cantina*

**INGREDIENTS**

5 Pure Flavor® Aurora Sweets Long Sweet Peppers, pickled and cut into rings  
3 Pure Flavor® Marzanito Mini San Marzano Tomatoes, cut into ¼" slices  
¼ cup flaked smoked salmon  
1 corn tortilla  
1 tbsp pickled red onion

1 tbsp guacamole  
1 tsp cilantro, chopped  
1 tsp roasted corn  
Pinch of paprika  
Pinch of citric acid  
Pinch of onion powder  
Canola oil, for frying  
Drizzle of your favorite hot sauce

**DIRECTIONS**

1. Heat oil in a deep skillet to 350°F.
2. Place tortilla in the skillet and fry several minutes until hard and has started to darken in color.
3. Remove from oil and drain on paper towel. Sprinkle with paprika, citric acid and onion powder.
4. Place fried tortilla on a plate and top with smoked salmon, pickled peppers, pickled red onion and tomatoes scattered evenly.
5. Drizzle with hot sauce, then garnish with guacamole, chopped cilantro and roasted corn.



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