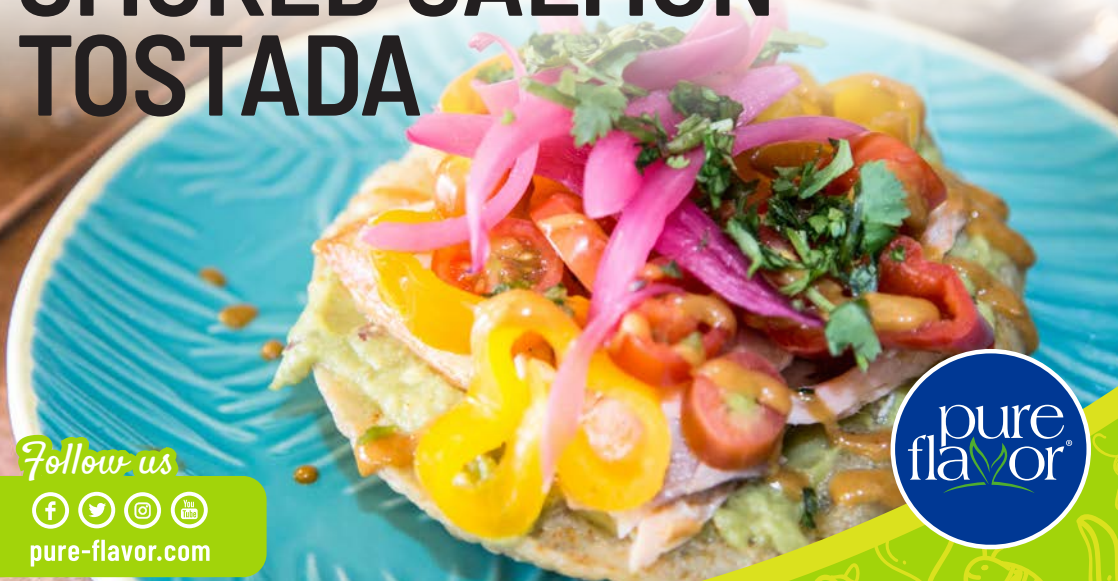


RECIPE | PEPPERS

SMOKED SALMON TOSTADA



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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 | 1 tbsp guacamole |
| 3 Pure Flavor® Marzanito Mini
San Marzano Tomatoes, cut
into ¼" slices | 1 tsp cilantro, chopped |
| ¼ cup flaked smoked salmon | 1 tsp roasted corn |
| 1 corn tortilla | Pinch of paprika |
| 1 tbsp pickled red onion | 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.



TOTAL TIME

25 minutes

PREP TIME

20 minutes

COOK TIME

5 minutes

SERVES

1

COOKING LEVEL

Easy