CRAB TOSTADA

UNIVERSITY OF MARYLAND EXTENSION | SHOP LOCAL EAT SMART

Ingredients:

- 1 Lb. Cooked Crabmeat
- 1 -2 Jalapeño or Serrano chilies, seeded (optional) and minced
- 4 Scallions, sliced thin or minced
- ½ Lb. Tomatoes, finely diced
- ⅔ Cup Corn Kernels (fresh or thawed frozen), steamed for 5 mins.
- ¼ Cup Cilantro, chopped
- ¼ Cup Lime Juice (more to taste)
- 2 Tbsp. Extra Virgin Olive Oil (opt.)
- Salt to taste
- 9 Corn Tortillas, cut into quarters or halves and toasted in the microwave
- Sliced radishes (optional)
- Limes for garnish



Instructions:

1. Toss together all of the ingredients except the tortillas and radishes. If desired, warm through in a pan over medium heat, but don't cook the crab, or it will become too tough.
2. Spoon the crab mixture onto the toasted tortilla halves or triangles. Garnish with radish slices if desired and serve.

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