

Unbreaded Krabbycakes® Tostada



FEATURED PRODUCTS: _

MENU PARTS: Entrees

A crunchy Tostada shell topped with grilled corn and black bean salsa, avocado, and our Unbreaded Krabbycakes®. Then garnished with cilantro. This dish is easy to create and healthy, your customers will love.

DIRECTIONS

1. Pan sear Krabbycake® to get a golden brown color on the outside (about 3 minutes on each side). Starting with the tostada shell, layer ingredients, topping with avocado and cilantro. Divide all ingredients in half so each shell has the same amount of salsa, Krabbycake®, avocado, and cilantro on it. Layer shell, corn and black bean salsa, Krabbycake®, avocado, and top with cilantro. Serve each tostada with half a lime.
2. Grilled corn and black bean salsa: To grill corn, leave the husk on and grill it until charred. Then remove the husk and strings, put back on the grill and cook for an additional 2-3 minutes. Slice corn off the cob, add to bowl with remaining ingredients and stir. Add salt and pepper to taste. If you want more acidity add more lime juice.

INGREDIENTS

2	Each	<u>Unbreaded Krabbycakes®</u>
2	Each	Tostada Shells
2/3	Cup	Grilled Corn and Black Bean Salsa
1/2	Each	Large Avocado, Sliced
1/4	Cup	Cilantro, rough chop
1		Lime
Grill and Corn Black Bean Salsa:		
2	Each	Large Ears of Corn
1/4	Cup	Red Onion, diced
2	Each	Ripe Tomatoes, seeds removed and diced
1	Each	Serrano or Jalapeno Pepper, seeded and minced
1		Lime, juiced
1/3	Cup	Cilantro
3/4	Cup	Black Beans
	To Taste	Salt and Pepper