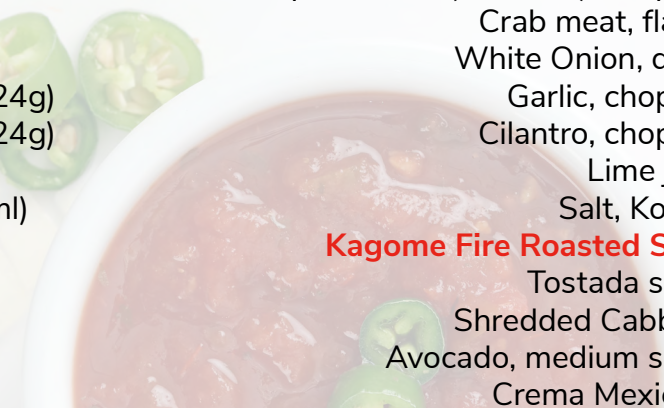


# CEVICHE TOSTADAS

featuring Kagome Fire Roasted Salsa

Prep Time: 20 minutes | Cook Time: 1 hour | Yields: 6 servings

## INGREDIENTS



1 ½ cup (340g)	Cooked Shrimp, medium (16-20 ct), chopped
1 ½ cup (340g)	Crab meat, flaked
½ cup (26g)	White Onion, diced
2 tablespoons (24g)	Garlic, chopped
2 tablespoons (24g)	Cilantro, chopped
¼ cup (60ml)	Lime juice
2 teaspoon (10ml)	Salt, Kosher
2 cups (454g)	<b>Kagome Fire Roasted Salsa</b>
6 each	Tostada shells
3 cups (170g)	Shredded Cabbage
1 each	Avocado, medium sliced
½ cup (125ml)	Crema Mexicana

## INSTRUCTIONS

1. In a medium bowl, combine chopped shrimp, flaked crab meat, white onion, garlic, cilantro, salt, lime juice and **Kagome Fire Roasted Salsa**. Cover, set aside and place in refrigerator for at least 1 hour or up to overnight.
2. Assemble tostadas. Place ceviche mixture on top of tostada, place shredded cabbage on top, add a dollop of crema Mexicana and avocado slices.

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