



Mushroom Tostada

Mushroom Tostada topped with Lamb Weston® Seasoned CrispyCubes®, portobello mushroom, shredded green cabbage, Salsa Verde, and Cilantro Crema.

INGREDIENTS

Mushroom Tostada

- 2 oz. Lamb Weston® Seasoned CrispyCubes® (Item A24)
- 1 sliced portobello mushroom, seasoned and grilled
- 1 tostada
- 1 oz. green cabbage, finely shredded
- 1-2 oz. Salsa Verde
- 1-2 oz. Cilantro Crema
- Cilantro, diced cucumber, lime, and red chili garnish

Salsa Verde

- 5 tomatillos, diced
- ½ white onion
- 1 cup cilantro
- 1 clove garlic
- Juice of one lime
- Fresh jalapeno, to taste.

Cilantro Crema

- 2 cups of Mexican crema
- 1 cup cilantro
- ½ fresh seeded jalapeno
- Lime juice, to taste
- Salt and pepper, to taste

DIRECTIONS

<u>Mushroom Tostada</u>

1. Prepare Salsa Verde and Cilantro Crema sauces (instructions below).
2. Prepare CrispyCubes® in accordance with manufacturer's directions.
3. Top tostada with shredded cabbage, CrispyCubes®, and grilled portobello mushroom.
4. Add Salsa Verde and Cilantro Crema – serve both on the side as well.
5. Garnish with cilantro, diced cucumber, lime, and red chili.

<u>Salsa Verde</u>

1. Dice 5 tomatillos and add ½ white onion, 1 cup cilantro, 1 clove garlic, juice of one lime, and fresh jalapeno to taste.
2. Combine and season as needed.

<u>Cilantro Crema</u>

1. Blend 2 cups of Mexican crema with 1 cup cilantro, ½ fresh seeded jalapeno, and lime juice to taste in a food processor until smooth.
2. Season with salt and pepper as needed.

Yield

1 portion