



## Waffled Hash Brown Crab Ceviche Tostada

Create a can't miss appetizer. Top a Waffled Hash Brown with a fresh and colorful crab ceviche.

### INGREDIENTS

1 Lamb Weston® Waffled Hash Browns (LW205)

2 oz. crab meat

1 tsp. olive oil

1 lime, juiced

5 oz. tomato, small dice

5 oz. red onion, small dice

1 oz. red peppers, small dice

1 oz. yellow peppers, small dice

.25 oz. serrano pepper, small dice

2-4 avocado slices

Sliced chives to garnish

### DIRECTIONS

1. Put the crab meat in a bowl and drizzle with the oil. Mix until it is well coated.
2. Add the onion, tomatoes, and peppers to the crab. Then pour the lime juice and season lightly with the salt and pepper.
3. Chill the ceviche for at least an hour to make sure the flavors mix well and hold cold for service.
4. Prepare one portion of Lamb Weston® Waffled Hash Browns to manufacturer directions.
5. Top the hot Waffled Hash Brown with avocado and the crab ceviche mix then sprinkle with chives.

### Yield

1 portion