



FINCH + FENNEL

Tostadas

COOK TIME: 10-20 minutes

YIELDS: 3 servings

INGREDIENTS:

- 3 Tortillas, crisped in the oven
- Cooking Oil, for crisping tortillas
- 1 Tomato, chopped
- 1 c Romaine, chopped
- 1 Avocado, cubed or diced
- 3 Tbsp Cilantro, chopped
- ½ lb Ground Beef
- ¼ - ½ tsp Pepper, to taste
- ½ - ¾ tsp F+F Hibiscus Chili-Lime Sea Salt
- 3 Tbsp F+F Carnitas Seasoning
- ¼ c Mozzarella, shredded
- Juice of 1 Lime
- 1-3 tbs of F+F Peach + Onion Hot Sauce



INSTRUCTIONS:

1. Crisp up tortillas by spraying or lightly drizzling oil on both sides & baking directly on the oven rack at 350°F for 5 min. Cook until color has developed and the tortillas have begun to crisp.
2. Prepare tomatoes, lettuce, avocado & cilantro for use as toppings for your tostadas.
3. Season ground beef by mixing with pepper, F+F Hibiscus Chili-Lime Sea Salt & F+F Carnitas Seasoning.
4. Brown the ground beef in a large skillet on medium-high heat, breaking apart with a spatula or ground beef chopper until it is cooked through. Strain beef to remove excess fat or grease, once fully cooked.
5. Assembling tostadas, beginning with crisped tortillas, and layering on lettuce, tomato, avocado, cilantro, beef & cheese.
6. Finish with lime juice & F+F Peach + Onion Hot Sauce to add some spice & sweetness to the dish. Serve!

Enjoy!

