

# RECIPES FROM three eighty ate

## MAHI MAHI TOSTADAS WITH AVOCADO CREMA

Yield: 8 tostadas

### **FISH**

1/2 tsp ground cumin  
1/4 tsp ground coriander  
1 tsp paprika  
1/4 tsp oregano  
1/4 tsp granulated garlic  
2 tsp kosher salt  
1/4 tsp black pepper  
3 tbsp vegetable oil  
1 1/2 lbs Mahi Mahi filet, cut into 8 pieces (feel free to substitute any firm fish such as halibut, swordfish, or shark)

1. In a small mixing bowl, combine dried spices. Add fish and toss to coat evenly. Set aside for 15 minutes.
2. Heat oil in a sauté pan or cast iron skillet over medium high heat. When oil is shimmering, add fish pieces one at a time, adjusting heat if necessary. Cook 2-4 minutes on each side, allowing fish to sear without burning the spices. Remove from heat and set aside.

### **CREMA**

2 avocados, halved and pitted  
1 cup sour cream (or Greek yogurt)  
1/2 cup mayonnaise  
1 clove garlic  
1 jalapeno, sliced (remove seeds and membranes to reduce spice level)  
Juice of 1 lime  
2 oz cilantro, chopped  
Kosher salt and black pepper, to taste

1. Add all ingredients to a blender and blend until smooth.
2. Transfer crema to a squeeze bottle or a small serving bowl

### **TOSTADAS**

8 6 inch yellow corn tortillas  
1 head Romaine lettuce, shredded  
1 small red onion, sliced thinly  
4 radishes, shaved  
2 oz cilantro, sprigged

1. Place tortillas, 1 at a time, on a paper towel on a plate. Microwave(!) for about 2 minutes on high heat, flipping halfway through. Adjust cooking time depending on strength of the microwave. Season when they are crispy.\*
2. Top crispy tortillas with some shredded lettuce and cooked mahi. Drizzle with crema, then garnish with red onions, radishes, and cilantro sprigs.
3. \*Alternatively, tortillas can be fried in vegetable oil at 325° until crispy; or toasted in a dry cast iron skillet over medium high heat; or baked in an oven at 400°F, sprayed with cooking spray, for 10-15 minutes.