

Street Style Tostadas with Golden Turkey Salsa Cruda and Guacamole

Serves 6
472 kcal
33.5g fat
11.8g saturates
26.4g carbs

5.5g sugars
3g fibre
28.6g protein
1.9g salt

For the tostadas:

Vegetable oil for frying

6 corn tortillas

Salt for sprinkling

For the golden turkey:

300g cooked shredded golden turkey, white and dark meat

2 tsp ground cumin

1 tsp smoked paprika, plus extra to garnish

Sea salt and black pepper

1 tbsp vegetable oil

A handful chopped fresh coriander

Juice of 1 lime

For the salsa cruda:

4 ripe tomatoes, seeds removed and roughly chopped

1 small red onion, peeled and finely chopped

½-1 jalapeno, seeded and minced

2 tbsp fresh coriander, chopped

Juice of 1 lime

Sea salt and black pepper

For the tostadas:

6 tbsp guacamole

½ head iceberg lettuce or little gem, shredded

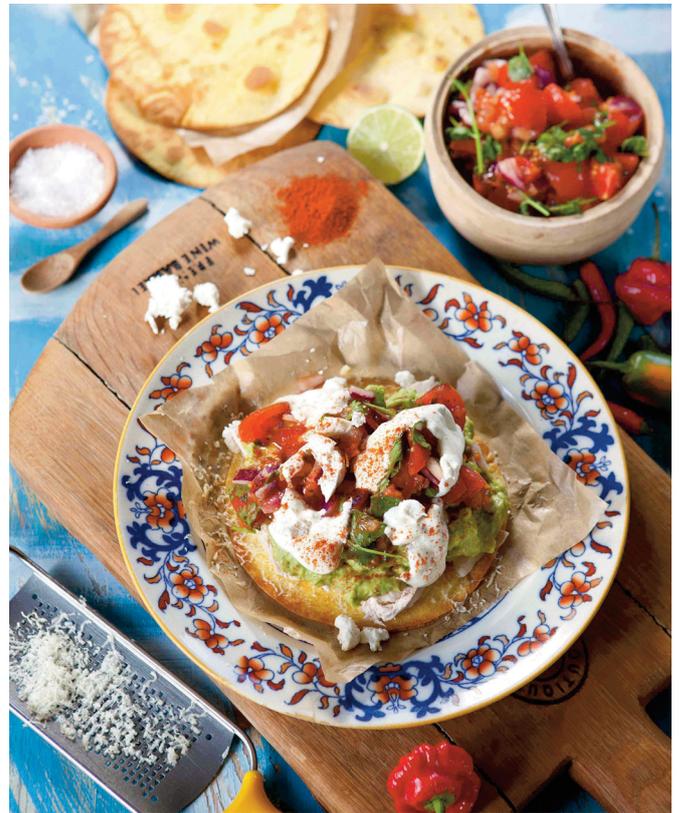
125g goats cheese, crumbled

6 tbsp soured cream

75g cheddar cheese, finely grated

3 spring onions, thinly sliced

Fresh coriander leaves



Method:

1. To make the tostadas, pour oil into a large heavy-bottomed pan to a depth of around 5cm. Place over a medium heat and heat the oil until it reaches 190°C/375°F/Gas 5. Add the tortillas, one at a time, and fry until golden brown and crispy – about 1½ minutes. Using tongs, transfer to a paper towel-lined dish to soak up any excess oil. Sprinkle with salt and set aside.

2. In a small bowl, mix together the turkey, cumin, paprika, sea salt and black pepper. Heat a frying pan and add the 1tbsp of oil. Cook the turkey mixture until reheated and lightly browned. Remove from the pan, add the coriander and the lime juice and keep warm.

3. For the salsa cruda, in a small bowl, mix together the tomatoes, onion, jalapeno, coriander, lime juice, and season with sea salt and pepper to taste.

4. To assemble, divide the tostadas among 6 plates. Place a spoonful of guacamole on each tortilla and top with the lettuce, then with the hot golden turkey, salsa, and a dollop of the goat's cheese and sour cream. Sprinkle with the cheddar cheese, spring onions and garnish with the coriander leaves and extra smoked paprika. Serve immediately.