



Tuna mini tostadas

Ingredients

- 12 tortillas made with MASECA® corn masa flour
- 2 tablespoons of sugar
- 6 tablespoons of soy sauce
- 3 tablespoon of lime juice
- 12.4 ounces of raw tuna
- 1 cup of mayonnaise
- 2 chipotle peppers in adobo
- 2 tablespoons of sesame seeds

Preparation

1. Cut tortillas made with MASECA® in a 4-inch diameter circle; you can use a pizza cutter.
2. Place tortillas in a hot griddle and toast until obtaining tostadas.
3. In a bowl, mix sugar, soy sauce and lime juice.
4. Cut tuna in thin slices, marinate with the soy sauce and set aside.
5. In a blender, add mayonnaise and chipotle chilies and mix until you obtain a homogeneous mix.
6. Spread some of the mayonnaise on each tostada, add marinated tuna and sprinkle sesame seeds to taste.