



Surimi tostadas

Ingredients

- 4 tostadas made with MASECA corn masa flour
- 6 surimi sticks, shredded
- 1 red bell pepper, thinly sliced
- 2/3 cup canned pineapple, finely chopped
- 1/2 teaspoon of ground piquin chili
- 3 tablespoons of mayonnaise
- 1 tablespoon of lemon juice
- 4 lettuce leaves

Preparation

1. Mix the surimi, bell pepper, pineapple, and chili.
2. Separately, mix the mayonnaise with the lemon juice.
3. Place the lettuce leaves and mayonnaise on the tostadas.
4. On top, add the surimi mixture.
5. Serve immediately.