



Octopus and vegetable tostadas

Ingredients

- 12 tortillas made with MASECA® corn masa flour
- ½ cup of olive oil
- 3 tablespoons of onion, finely chopped
- 1 garlic clove, finely chopped
- 1 jalapeno, finely chopped
- 1 carrot, sliced
- 1 potato, cooked, peeled and sliced
- ½ teaspoon of brown sugar
- ¼ cup of apple cider vinegar
- ½ teaspoon of dried oregano
- 2 cups of octopus, cooked
- 2 tablespoons of parsley, finely chopped
- Salt and pepper to taste

Preparation

1. Spread the tortillas made with MASECA® with a little oil to prevent them from sticking.
2. Place the tortillas in a hot skillet and cook them until they are toasted and crispy. Flip the tortillas several times to ensure they cook evenly. Remove them from the skillet and set aside.
3. Sauté onion, garlic, and chili in oil. When they are soft, add carrots and cook until soften.
4. Add potatoes, sugar, salt, pepper, vinegar, and oregano. Let it boil for a few minutes.
5. Add the octopus, cook for a minute, and remove it. Let the mixture cool and add parsley.
6. Serve the mixture on the tostadas and add green salsa to taste.

4 servings