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# Fresh Ahi Crispy Tostada

## Description

Perfect for Cinco de Mayo, the Fresh Ahi Crispy Tostada brings bold island vibes with a zesty Mexican twist. This vibrant salsa is a refreshing, crowd-pleasing bite that pairs perfectly with an ice-cold beer or citrusy margarita.

Total time: 15 min   Yield: 4 servings

## Ingredients

- 1 pink grapefruit (segments)
- 1 Tbsp dill (chopped)
- 1 Tbsp cilantro (chopped)
- 1 Tbsp red onion (minced)
- 1 Tbsp green onion (minced)
- 1 lime (juice only)
- 1 tomato (small dice)
- salt and pepper (to taste)
- 1 Tbsp olive oil
- 4 tortillas
- 1 avocado (sliced)
- 1 lb ahi (sliced)

Prep Time: 10 min   Cooking Time: 5 min   Total Time: 15 min

## Instructions

In a mixing bowl, combine the grapefruit segments, dill, cilantro, red onion, green onion, lime juice and tomato to create a salsa. Season with salt and pepper to taste.

In a pan over medium heat, add olive oil and fry the tortillas until crispy. Remove and set aside to cool. Drain any excess oil onto a paper towel. To serve, place your sliced avocado and ahi over the tortillas and then spoon the salsa over top. Enjoy with your favorite beer.

## Recipe brought to you by:

Chef Maka Kwon