

# SALPICÓN TOSTADAS

**Serves 4 (8 tostadas)**

## Ingredients

1/2 red onion, thinly sliced  
4 Roma tomatoes, seeded and diced  
1/2 cup (1 small bunch) cilantro, finely chopped  
1 serrano pepper, seeded and finely chopped  
Juice of 2 limes (1/4 cup)  
2 tbsp olive oil  
3 tsp white vinegar  
1 tsp oregano, dry  
2 leaves romaine lettuce, sliced into strips  
4 each **Aquamar Real Crab Sticks**, cut in half and longwise into strips  
1 tsp salt  
1/2 tsp ground black pepper



## Best served with

Corn tostadas  
Queso fresca, crumbled  
Sour cream

## Instructions

1. In a bowl, mix the onion, tomato, cilantro, Serrano pepper, lime juice, oil, salt and pepper
2. Let mixture marinate refrigerated for 10 minutes.
3. Add sliced crab and lettuce
4. Serve immediately atop tortillas, and garnish with cheese and sour cream

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