

Avocado Salmon Tostada

Serves 4

Ingredients

8 corn tortillas
1 ½ Tablespoons olive oil
6 ounces canned salmon
1 medium avocado
4 Tablespoons red onion, chopped
1 Tablespoon lime juice
6 Tablespoons salsa
6 Tablespoons red cabbage, chopped
1 cup steamed kale or spinach
6 Tablespoons carrots, shredded
1 bell pepper, chopped
½ cup fresh cilantro, rinsed and chopped
1 lime, cut into 8 pieces

Directions

1. Preheat oven to 400° F.
2. Rub ½ teaspoon olive oil onto each tortilla.
3. Bake tortillas for 8 minutes turning halfway through.
4. Mix salmon, avocado, onion, lime juice until fully combined.
5. Divide the avocado-salmon mixture evenly between the 8 tostada shells.
6. Layer the rest of the ingredients on tostadas.
7. Finish with fresh lime wedge.