

## Ceviche Tostadas with Avocado & Salsa Macha from Executive Chef Reyna

Makes 6-8 tostadas

There are three units to this easy recipe; the ceviche, the salsa, and assembly.

### **Ingredients for Cauliflower Ceviche**

4 cups water

½ head of cauliflower, small diced florets

1 cup cooked shrimp, *you can substitute with 1 cup cooked brown or green lentils*

1 cup cherry or grape tomatoes, cut in half

1 cup cucumber, seeded and finely diced

2 celery ribs, finely diced

1/2 cup corn kernels, cooked

¼ red onion, finely diced

2 green onions, thinly sliced

1 cup carrots, shredded

1 serrano or jalapeño pepper, seeded and minced

¼ inch ginger, peeled and minced

¼ cup lime juice-divided

1 tablespoon tamari or coconut aminos

*¡Buen Provecho!*

from the Culinary Team at Rancho La Puerta

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1 tablespoon dried oregano

Salt and pepper, to taste

¼ cup chopped mint and cilantro

### **Method for Cauliflower Ceviche**

1. In a medium pot, boil 4 cups of water. Add the cauliflower florets and cook for 1 minute. Discard the water and place the cauliflower in a bowl of iced water to stop the cooking process. The cauliflower should be crispy, be careful not to overcook it.
2. In a large bowl, combine the cooled cauliflower, shrimp or lentils, tomato, cucumber, celery, corn, red onion, green onion, carrots, jalapeño and ginger. Season with lime juice and a dash of tamari or coconut aminos, oregano, sea salt and pepper to taste. Finish by adding the fresh herbs and reserve covered in the refrigerator for at least 30 minutes before serving.

### **Ingredients for Salsa Macha**

20 árbol chiles\*

2 ancho chiles

4 garlic cloves

1 tablespoon sesame seeds

1 cup extra virgin olive oil

Sea salt, to taste

### **Method for Salsa**

1. Heat up a medium skillet and toast the chiles and garlic, add the sesame seeds and toast covered for a couple minutes. Add the olive oil and turn off the heat.
2. Let the mixture steep in the oil until completely cool. Blend and place in an airtight container or glass jar until ready to serve.

\* If you want to make mild salsa you can substitute árbol chiles with guajillo chiles.

### **Ingredients for Assembly**

1 large avocado, mashed

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6-8 tostadas

### **Assemble the Tostadas**

1. Spread each tostada with some mashed avocado seasoned with lime juice, salt and pepper.
2. Pour a generous spoonful of ceviche, top with a drizzle of salsa macha, a sprinkle of cilantro and fresh herbs.

<https://rancholapuerta.com/ceviche-tostadas-with-avocado-salsa-macha-from-executive-chef-reyna/>

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