



Beet and Cabbage Tostada



Ingredients

- 1 small head white cabbage, cored and finely shredded
- 1/2 small white onion, thinly sliced
- 1 jalapeno, minced
- 1/2 cup red wine vinegar
- 1/4 grated piloncillo sugar or dark brown sugar
- 1/4 cup olive oil
- 5 small beets, steamed, peeled and cut into matchsticks
- 1 clove garlic, mashed
- salt and freshly ground black pepper to taste
- 1 cup cilantro leaves, removed from stems
- 1/2 cup crumbled cotija cheese or substitute feta
- limes for garnish
- 12 tostadas or 6" corn tortillas for serving
(Fried flour tortillas were used to test the recipe.)

Directions

1. Toss all ingredients in a bowl, through salt and pepper.
2. Let marinate a couple of hours, occasionally tossing with your hands and gently squeezing to break down the cabbage a bit.
3. Just before serving, stir in the cilantro leaves and garnish with the cheese.
4. This can be served piled onto tostada shells. You can find them at Latin markets, well supplied grocery stores, or even better, you can fry your own.
5. To do so heat up some oil in a small fry pan and fry the corn tortilla on both sides for about a minute or so, until they are crisp.
6. Garnish with lime.