

# Street Style Tostadas with Golden Turkey Salsa Cruda and Guacamole

**Serves 6**

## **For the tostadas:**

Vegetable oil for frying  
6 corn tortillas  
Salt for sprinkling

## **For the golden turkey:**

300g cooked shredded golden turkey, white and dark meat  
2 tsp ground cumin  
1 tsp smoked paprika, plus extra to garnish  
Sea salt and black pepper  
1 tbsp vegetable oil  
A handful chopped fresh coriander  
Juice of 1 lime

## **For the salsa cruda:**

4 ripe tomatoes, seeds removed and roughly chopped  
1 small red onion, peeled and finely chopped  
½-1 jalapeno, seeded and minced  
2 tbsp fresh coriander, chopped  
Juice of 1 lime  
Sea salt and black pepper

## **For the tostadas:**

6 tbsp guacamole  
½ head iceberg lettuce or little gem, shredded  
125g goats cheese, crumbled  
6 tbsp soured cream  
75g cheddar cheese, finely grated  
3 spring onions, thinly sliced  
Fresh coriander leaves

## **Method:**

1. To make the tostadas, pour oil into a large heavy-bottomed pan to a depth of around 5cm. Place over a medium heat and heat the oil until it reaches 190°C/375°F/Gas 5. Add the tortillas, one at a time, and fry until golden brown and crispy – about 1½ minutes. Using tongs, transfer to a paper towel-lined dish to soak up any excess oil. Sprinkle with salt and set

aside.

2. In a small bowl, mix together the turkey, cumin, paprika, sea salt and black pepper. Heat a frying pan and add the 1tbsp of oil. Cook the turkey mixture until reheated and lightly browned. Remove from the pan, add the coriander and the lime juice and keep warm.

3. For the salsa cruda, in a small bowl, mix together the tomatoes, onion, jalapeno, coriander, lime juice, and season with sea salt and pepper to taste.

4. To assemble, divide the tostadas among 6 plates. Place a spoonful of guacamole on each tortilla and top with the lettuce, then with the hot golden turkey, salsa, and a dollop of the goat's cheese and sour cream. Sprinkle with the cheddar cheese, spring onions and garnish with the coriander leaves and extra smoked paprika. Serve immediately.

Per serving

472kcal

33.5g fat

11.8g saturates

26.4g carbs

5.5g sugars

3g fibre

28.6g protein

1.9g salt