

Pickled Herring and Vegetables (*Somarsill*) on Crispy Tortillas

Tostadas de arenque encurtido con verduras (somarsill)

Ingredients

6 large carrots, washed, peeled and shredded (about 4 cups)

$\frac{1}{2}$ red onion, peeled and thinly sliced (about 1 cup)

$\frac{1}{2}$ **cup** freshly squeezed lime juice (about 4 limes)

1 tsp salt, or to taste

1 jar pickled herrings

12 *tostadas*

Cucumber and avocado, thinly sliced

Bottled red sauce, such as Huichol™, Tapatio™, or Red Hot™

Lime wedges

Mix carrots and onions with lime juice, and season with salt; cover and refrigerate for 1 hour. Meanwhile, drain herrings and finely chop, as well as some of the onions from the jar; set aside.

To assemble: top each tostada with some of the carrot mix and herrings. Decorate with cucumber, avocado, and a pinch of pickled onions. Serve with the bottled sauce and lime wedges on the side.

