

Quick Tuna *Tostada*

Ingredients

6-8 *tostadas* (homemade, or from package)
1 can tuna fish, such as yellowfin; liquid drained
¼ white onion; peeled, and chopped
2 medium tomatoes; washed and chopped
1 bay leaf
1 clove garlic; peeled, and minced
2 tbsp olive oil
Salt and black pepper, to taste

Toppings:

Radishes; washed, ends removed and sliced

Pickled peppers with carrots (*escabeche*), such as *güeros* or jalapeños (homemade or canned)



Warm up oil in a frying pan over medium heat. Add chopped onions and bay leaf, stirring; sauté until onions are translucent. Add garlic and tomatoes, reduce heat to low, and cover pan. Allow to simmer for ten minutes, then uncover, and incorporate drained tuna. Stir and cook for a couple more minutes, until tuna is hot; season with a little salt (tuna is already salty), and freshly ground black pepper, to taste. Stir to incorporate all flavours. Remove from heat and reserve until serving time. This filling may be used once it reaches room temperature, or cold from the fridge the next day. When ready to serve, place a *tostada* on a plate, top with some tuna filling, a few slices of radish, and decorate with pickled carrots and peppers; serve immediately.