

Spicy Mexican Tostadas with Corn, Chilli & Lime

An easy dinner perfect for Tostadas & Taco Tuesday!



Serves 4

Prep Time: 5 minutes

Cook Time: 5 minutes

Ingredients

- 1 [Chris' Festivale Corn, Chilli & Lime Mexican Inspired Dip](#)
- 8 small tortillas or tostada shells store-bought
- 2 tablespoons olive oil
- 200g of kidney or mixed beans
- 1 avocado, sliced
- 1 corn cob
- 1 green chilli, sliced
- Small handful of red cabbage shredded
- Small handful of coriander
- 1 lime, cut into wedges to serve
- Optional – aioli to finish

Method

1. To make the tostadas, preheat the oven to 180 degrees. Brush each side of the tortilla with olive oil and place on baking sheet. Bake in oven for 5 – 7 minutes until crisp. Leave to cool slightly.
2. Top tostadas with Chris' Festivale Corn, Chilli & Lime Mexican Inspired Dip, beans, avocado, corn, chilli and

red cabbage.

3. Finish with a sprinkling of coriander and aioli (optional) and serve with wedges of fresh lime.
4. Serve immediately.

Recipe by [Lisa Eats World](#)