

# 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](#)