**Avocado Mini Tostadas with Lime Peel Salsa**

Serves 10 to 12

Prep time: 20 minutes

**Scraps Starring in a Supporting Role:** This classic cast of characters brings a bite-sized version of zesty, fresh and spicy flavors, and a new twist on salsa that uses typically-tossed lime ends and peel.

## **Choosing the Right Salt:**

Use Morton® Fine Sea Salt to enhance the bold flavors of the dish.

**Ingredients:**

9 medium Roma tomatoes, quartered lengthwise

2 tablespoons olive oil

1 teaspoon Morton® Fine Sea Salt

6 8-inch corn tortillas

1 lime

1 garlic clove, minced

½ serrano chili, minced

1 whole scallion, chopped fine

½ cup cilantro leaves, chopped rough

¼ teaspoon fresh ground black pepper

2 avocados, peeled and seeded

Handful toasted pumpkin seeds, coarsely chopped

**Directions:**

* Preheat oven to 250ºF.
* Toss the tomatoes, half of the olive oil and half of the Morton® Fine Sea Salt on a rimmed sheet pan. When the oven is up to temperature roast until the tomatoes have shriveled to about 60% of their size, about 2 hours.
* About 30 minutes before the tomatoes are done cut 6 circles from each tortilla using a 2-inch cookie cutter.
  + Pro-tip: Save tortilla scraps for making chilaquiles for After-Oscar breakfast
* Toss the tortilla circles with the remaining oil and salt and spread out flat on another sheet pan. Place pan directly under the tomato pan that’s in the oven so that the tomato pan is weighing down on the tortillas to keep them flat.
* Bake until the tomatoes are done and the tortillas are toasty, about 20 minutes.
* While everything is finishing up in the oven, cut the ends off the lime and chop ends very finely. Toss with garlic, serrano, scallion, and cilantro.
* Season with pepper and Morton® Fine Sea Salt to taste.
* Cool the tomatoes and chips for about 10 minutes.
* Mash the avocado with the juice from the rest of the lime. Again, season with Morton® Fine Sea Salt to taste.
* Put a dollop of the avocado on each tortilla wedge. Top each with a piece of roasted Roma tomato, and a little mound of the lime-cilantro salsa. Scatter a few chopped pumpkin seeds on top.