

Turkey Tostada with Mango-Avocado Salsa

60–70 Min

Ingredients 4 Portions

= Kotányi Produkte

395 g	Turkey breast
2 tbsp	Grilled Poultry Seasoning Mix
2	Medium carrots
1	Large red onion
2	Ripe tomatoes
	Olive oil
100 ml	Vegetable oil
8	Small tortillas
	Chili and coriander, for serving

For the salsa:

1	Ripe mango
1	Ripe avocado
11 tbsp	Kotányi Avocado Mix
1	Small red onion

Preparation

1. Preheat the oven to 190°C. Peel the carrots and cut into rounds. Cut the onion into quarters and halve the tomatoes.
2. Place everything in a small baking tray, add the turkey, drizzle with olive oil, sprinkle with Kotányi Grill poultry, and stir. Place in the oven and bake for about 35 minutes, until the turkey is cooked and the vegetables are soft and roasted.
3. Remove the meat from the tray and let it rest. Transfer the vegetables to a blender and blend into a thick sauce – add a bit of water if needed for a smooth texture. Shred the turkey with a fork and mix it with the prepared sauce.
4. For the salsa, peel and dice the mango and avocado. Finely chop the onion. Combine the fruit and onion in a bowl, add the Kotányi Avocado spice mix, and gently mix.
5. Heat oil in a pan and quickly fry the tortillas until crispy. Remove and drain on paper towels.
6. On each tostada, place a layer of shredded turkey with sauce, then a spoonful of fresh salsa. Add chili and coriander if desired.