

## Alaska Cod Tostadas



**Preparation Time:** 10 minutes

**Cook Time:** 15 minutes

**Servings:** 8

**Ingredients:**

8 oz. regular or light cream cheese, softened  
1/2 cup mayonnaise  
3/4 cup chopped fresh cilantro, divided  
1/3 cup fresh lime juice, divided  
1/4 cup olive oil  
Salt and pepper, to taste  
1-1/2 pounds Alaska Cod fillets, fresh, thawed or frozen  
8 flat tostada shells (6 to 7 inches each)  
3/4 cup (3 oz.) shredded Mexican cheese blend  
Prepared salsa, as needed  
1 large avocado, peeled and sliced

**Description:**

Mix together cream cheese, mayonnaise, 1/2 cup chopped cilantro and 3 tablespoons lime juice in small bowl; set aside.

Heat oven to 425°F. Combine olive oil, remaining lime juice and cilantro, salt and pepper to taste; mix well.

Rinse any ice glaze from frozen Alaska Cod under cold water, pat dry with paper towel. Place fillets on a spray-coated baking sheet; bake for 5 minutes. Remove from oven. Baste cod fillets with olive oil mixture. Bake an additional 7 to 8 minutes for frozen cod or 3 to 5 minutes for fresh/thawed fish, adjusting cook time for smaller fillets. Bake just until fish is opaque throughout.

Spread cream cheese mixture evenly on tostada shells. Divide shredded cheese on top of cream cheese. Place tostadas on baking sheet and bake just until cheese melts, about 2 minutes. Flake cod with fork; divide among tostadas. Top with prepared salsa and fresh avocado slices.