

# Spiced Mushroom & Avocado Tostadas

## Shopping List:

400g button/cup mushrooms  
1 red capsicum  
1 yellow capsicum  
1 red onion  
2 avocados  
Corn tortillas  
Olive oil  
Smoked paprika  
Dried oregano  
Coriander springs  
Lime



**Serves:** 36 **Cooking:** 15 minutes

## Ingredients

3 tsp smoked paprika  
2 tsp dried oregano  
400g button or cup mushrooms, sliced  
1 red capsicum, quartered, thinly sliced  
1 yellow capsicum, quartered, thinly sliced  
1 red onion, cut into thin wedges  
2 tbs olive oil  
12 corn tortillas  
2 ripe avocados, mashed  
Coriander sprigs and lime wedges, to serve

## Preparation

1. Combine paprika and oregano. Put mushrooms, capsicum and onion into a large bowl. Sprinkle over paprika mixture, season. Drizzle over the oil, toss to coat. Use a 7cm scone cutter to cut 3 circles from each tortilla.
2. Preheat barbecue plate or grill on high until hot. Reduce heat to medium-high. Barbecue tortilla rounds, in batches, for 1-2 minutes each side until light golden. Remove to a wire rack to cool.
3. Add the mushroom mixture to the barbecue plate, cook, turning often 6-8 minutes until tender. Return to the bowl.
4. Dollop avocado onto each tortilla. Top with mushroom mixture and coriander. Serve with lime.