



## Seafood Tostada Bites

### Ingredients

Two 8-inch flour tortillas

1 cup vegetable oil

4 tablespoons unsalted butter

1 leek, white and pale green parts, halved  
lengthwise and thinly sliced crosswise

24 shelled and deveined small shrimp  
(about 1/2 pound)

1/2 pound sea scallops, cut into 1/2-inch  
pieces

1/2 pound lump crabmeat

Salt and freshly ground pepper

3/4 cup Cinque Stelle Pinot Grigio

2 tablespoons minced parsley



### Directions

- 1.) On a cutting board, cut the tortillas into 24 triangles, about 3/4 inch. In a medium skillet, heat the oil over moderately high heat. Add the tortilla triangles and fry until golden, 1 minute. Using a slotted spoon, transfer the tortillas to a paper towel-lined plate.
- 2.) In a large, deep skillet, melt 1 tablespoon of the butter. Add the leek and cook over moderate heat, stirring occasionally, until softened, about 4 minutes. Stir in the shrimp, scallops and crab and season with salt and pepper. Add the wine and simmer just until the shrimp are pink, about 2 minutes. Using a slotted spoon, transfer the seafood to a bowl. Add the parsley and the remaining 3 tablespoons of butter to the skillet and simmer until the liquid is reduced to a few tablespoons, about 3 minutes. Return the seafood to the pan and toss to coat.
- 3.) Spoon the seafood into Chinese soup spoons or shot glasses, garnish with the tortilla triangles and serve at once.
- 4.) Serve with a crisp Glass of Cinque Stelle Pinot Grigio. The subtle hints of grapefruit and nectar pair perfectly with this dish. Salute!

**Make Ahead:** The fried tortilla triangles can be kept overnight in an airtight container. The cooked seafood can be refrigerated for up to 4 hours.

**Recipe by: Grace Parisi**



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