Asian Lionfish Tostadas with Sesame Cucumber Salad and Wasabi Mayo

INGREDIENTS:

WASABI MAYO:
1 c mayonnaise
4 tsp soy sauce
1 1/2 tsp sugar
2 tsp fresh lemon juice
2 tsp wasabi paste

SESAME CUCUMBER SALAD:
3 tbsp rice wine vinegar
1 tbsp sesame oil
1/2 tsp sugar
1/4 tsp kosher salt
1 lb baby or Heritage cucumbers, very thinly sliced
2 scallions, thinly sliced
1/4 c cilantro
2 tbsp pickled ginger, chopped
1/4 jalapeño, finely chopped
1 tbsp sesame seeds

LIONFISH:
2 tbsp soy sauce
2 tsp white sugar
2 tsp sweet chili sauce
1 tsp honey
6 lionfish filets
Cajun seasoning
Vegetable oil

PREPARATION:

WASABI MAYO:
Combine all ingredients until well blended. Chill in refrigerator for at least an hour.

SESAME CUCUMBER SALAD:
Combine all ingredients and refrigerate until ready to serve.

LIONFISH:
Combine soy sauce, sugar, sweet chili sauce and honey in a large bowl and set aside.
Dust both sides of each lionfish filet with Cajun seasoning.
Add about 2 tablespoons vegetable oil to a large non-stick skillet. Once oil is hot, add your filets a few at a time and cook about 3 minutes per side, or until cooked through.
Set aside and roughly cut filets into small pieces. Toss lionfish pieces in soy sauce mixture.

TOSTADA SHELLS:
6 pre-made frozen pastry discs for making empanadas OR 6 wonton wrappers
Vegetable oil

TO SERVE:
Plate one fried tostada, top with cucumber salad, top with soy glazed lionfish, drizzle all with wasabi mayo and garnish with chopped cilantro.

- Recipe and photos by Heather Peterlik, Staff Seafood Enthusiast