**Beef Brisket Tostadas**

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Since brisket is usually made in large quantities, this recipe suggests a way to use up any leftovers. Combined with lightly fried tortillas, brisket makes a great base for tostadas. Use the toppings of your choice, such as tomatoes, avocado, and cilantro, to create a delicious and healthy lunch.

**Ingredients:**

3 cups cooked beef brisket

4 small Paleo tortillas

Extra virgin olive oil

1 tsp chili powder

1/2 cup red cabbage, shredded

1 Roma tomato, diced

1 avocado, diced

1 tbsp fresh cilantro, chopped

1 lime, for serving

**Directions:**

1. Warm about 2 tablespoons of olive oil in a small skillet; once the oil is hot and shimmering, slide the tortilla in. After half a minute, carefully flip the tortilla over and cook another half minute. When golden, remove from the skillet to a paper towel-lined plate to drain. Repeat with remaining tortillas.

2. In a separate skillet, heat a teaspoon of olive oil over medium heat.

Add the brisket to the pan to reheat. Sprinkle with chili powder and stir.

3. To assemble, layer the tortillas with the cabbage, followed by the brisket, tomato, avocado, and cilantro. Serve with lime wedges.

