Beet Slaw Tostadas

**Beet slaw:**
- Beets, boiled and peeled
- Limes, freshly squeezed
- Salt and pepper to taste

**Additional ingredients:**
- Red onions, thinly sliced
- Kohlrabi, peeled, grated
- Carrots, grated
- Cilantro
- Mayonnaise, to taste

**Tostada toppings:**
- Refried beans
- Jalapeños
- Hard boiled eggs, chopped
- Avocado
- Olives, chopped
- Feta or coyote cheese, crumbled
- Sour cream
- Salsa

Grate the beets. Toss with generous amount of lime juice. Mix in salt and pepper. Let sit for five minutes, then taste. Add more lime, salt, or pepper to taste. Add red onions, mayonnaise, grated kohlrabi or carrots, if desired.

Let the beets marinate while you prepare toppings. Create a tostada bar by arranging bowls of topping ingredients on table, along with the tostada shells.

Use pre-made tostada shells, or make your own by frying flour tortillas in a heavy bottomed pan with 1/2-inch of hot oil until tortillas are crisp and brown. Layer beet slaw on bottom and add desired ingredients and enjoy!