



Makes 12 tostadas
Preparation Time: 15 minutes
Cook Time: 15 minutes

INGREDIENTS:

20 cherry tomatoes

1 medium cantaloupe, halved, seeded, cut into 16 wedges, and peeled

16 thin asparagus spears, trimmed

4 red onion slices (¼ inch thick)

5 whole fresh jalapeño chiles

2 tablespoons lime juice

1½ teaspoons low-sodium taco seasoning

12 6-inch corn tortillas

¼ cup raw cashews, soaked

1 clove garlic

Sea salt, to taste

Freshly ground black pepper, to taste

1 15-oz. can no-salt-added black beans, rinsed and drained (1½ cups)

¼ cup chopped fresh cilantro

1 cup shredded jicama

Lime wedges

Grilled Melon and Black Bean Tostadas

These tasty tostadas are a riot of colors with layers of flavor and texture that will satisfy all your **summer produce** cravings. Cherry tomatoes, cantaloupe, asparagus, and red onion slices are lightly charred on the grill and infused with a subtle smoky flavor before being tossed with black beans to form the hearty filling. The creamy cashew-based cilantro sauce gets a spicy kick from fresh jalapeño. A sprinkling of **fresh jicama** adds a crunchy component to the dish. Pile everything onto corn tortillas for a delectable meal that's bursting with a delightful combo of sweet fruit and savory veggies.

By Shelli McConnell

- 1 Thread cherry tomatoes on four 8-inch skewers (if using wooden skewers, soak them in water 30 minutes before using). Brush tomatoes, cantaloupe, asparagus, onion, and 4 jalapeños with lime juice. Sprinkle with taco seasoning. Grill cantaloupe and vegetables, uncovered, over medium 6 to 8 minutes or until lightly charred, turning once. Grill tortillas about 30 seconds per side or until crisp.
- 2 For sauce, remove stem and seeds from one jalapeño. In a blender or small food processor combine stemmed jalapeño, soaked cashews, garlic, and ⅓ cup water. Cover and blend until smooth. Season with salt and pepper.
- 3 Chop cantaloupe, asparagus, and onion; place in a bowl. Add tomatoes, beans, and cilantro; toss to combine. Top tortillas with cantaloupe mixture and shredded jicama. Drizzle with dressing. Slice the remaining jalapeños. Serve tostadas with sliced jalapeños and lime wedges.