



Recipes

MISSIONFOODSERVICE.COM

Related Recipe(s) on the Following Page(s)

Classic Chicken Tostada

Serves 6

Ingredients:

6 Mission® 6" Yellow Corn Tortillas (06942)
24 oz. prepared Refried Beans
12 oz. Seasoned Sour Cream (see Related Recipe)
12 oz. Grilled Chicken Breast, sliced
4.5 oz. shredded Lettuce
9 oz. prepared Guacamole
3 oz. diced Tomatoes
3 oz. Queso Fresco

Directions:

1. Fry tortilla in a deep fat fryer heated to 375° F. Fry until crispy, about 20 seconds. Remove and drain on a paper towel lined surface.
2. To assemble the tostada: On each tostada, spread 4 oz. Refried Beans, drizzle with 2 oz. Seasoned Sour Cream and 2 oz. chicken. Top with $\frac{3}{4}$ oz. lettuce, $1\frac{1}{2}$ oz. guacamole, and $\frac{1}{2}$ oz. tomato. Finish by crumbling $\frac{1}{2}$ oz. Queso Fresco on top.

Seasoned Sour Cream

Serves 1

Ingredients:

9 oz. Sour Cream
2 tsp. Chile Powder
1 tsp. Cumin
 $\frac{1}{2}$ tsp. Garlic Powder
 $\frac{1}{2}$ tsp. Salt

Directions:

1. Combine all ingredients in a sixth pan and mix thoroughly. Place in cold line.