



Stuffed Jalapeno Tostadas

Prep Time: 25 Minutes

Cooking Time: 10 Minutes

Serves 6

Ingredients:

- 6 each 4.5" White Corn Tortillas (20123)
- 6 each Roasted Jalapeños , peeled and seeded
- 1.2 oz. Chipotle Crema, see related recipe
- As needed Cilantro Leaves, garnish
- 2 oz. Black Beans , canned, drained
- 2.5 oz. Chihuahua Cheese , cubed
- 1 oz. Corn , roasted
- .7 oz. Red Onion , minced
- .3 oz. Garlic , minced

Directions:

1. Pre-heat oven to 375F.
2. Pre-heat fryer to 350F.
3. To make the stuffing: sauté the onions and garlic until translucent. In a bowl, mix the beans, onions, garlic, corn, and cheese and set aside.
4. Stuffed Jalapeños: once the jalapeños have been roasted, peeled, and seeded, stuff each one with approximately 0.5 oz of stuffing.
5. Place then on a rack in the oven for 5-7 minutes.
6. Fry the tortillas until golden and crispy.
7. On each tostada, place a roasted and hot jalapeño.
8. Drizzle with 0.2 oz of Chipotle crema per tostada and garnish with fresh cilantro leaves.





Recipes

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Chipotle Crema

Prep Time: 10 Minutes

Serves 1

Ingredients:

1 1/4 cups Sour Cream

2/3 each Chipotle chilies in adobo

2 each Garlic clove

1 each Lime , juiced

Directions:

1. In a food processor or blender, combine all ingredients. Process until smooth. Reserve refrigerated.

