



## Recipes

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### 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.

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### 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.