



## 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.