



Corn Tortilla Tomato & Goat Cheese Tower

Serves 1

Ingredients:

- 3 Mission® 6" White Corn Tortillas (10610)
- 3 slices Beefsteak Tomatoes , 1/4" thick
- 2 oz. Avocados , pulp
- 1 oz. Goat Cheese , Chevre
- 6 slices Grilled Zucchini , 1/4" thick
- 1 Tbsp. Fresh Cilantro , minced
- 1 tsp. Black Pepper , coarse ground
- 1/2 tsp. Kosher Salt
- 1/4 oz. Extra Virgin Olive Oil
- 0.10 oz. Sour Cream
- 0.05 oz. Green Scallion , sliced
- 1 sprig Cilantro

Directions:

1. Mix the olive oil, cilantro, kosher salt, course ground pepper and set aside.
2. Mix the avocado and goat cheese and set aside.
3. With a 2.5" cutter, cut 3 circles out of the corn tortilla shell and deep fry until firm and golden brown.
4. Take the goat cheese and avocado mixture and spread it evenly on the 3 tomato slices and then place 2 zucchini slices on the top of each tomato.
5. In the center of the plate, place 1 tomato/zucchini set, then a tortilla shell and repeat three times ending up with a tortilla shell on top.
6. Garnish the top of the tortilla shell with the sour cream mixture. With a squirt bottle, shake and drizzle the olive oil around the plate. Garnish the top of the tortilla shell with a cilantro sprig.