

CHICKEN TOSTADAS



Gordon[®]
FOOD SERVICE STORE

Ingredients *Yield: 6 servings*

Crispy Tortillas

Reorder No.	Description	Amount
107662	GFS® Clear Corn Frying Oil	.
713320	Gran Sazon® 6 Inch Pressed Flour Tortillas	6 tortillas
424307	Kosher Salt	to taste

Chicken

864091	Cooked Chicken Breasts, shredded	3 cups
570095	Limes, juiced	½ cup
758521	Primo Gusto® Extra Virgin Olive Oil	¼ cup
673652	Fresh Cilantro, chopped	¼ cup.
225037	Trade East® Regular Ground Black Pepper	to taste
424307	Kosher Salt	to taste

Tostadas

Market Item	Refried Beans	2 cups
Market Item	Monterey Jack cheese, shredded	1 cup
695821	Iceberg lettuce, shredded	½ head
764532	Avocado, thinly sliced	1
646461	Gran Sazon Fresh Mild Salsa	2 cups
823931	Sour cream	½ cup
198889	Green Onions, thinly sliced	1 onion
673652	Fresh cilantro	12 leaves

Preparation Instructions

Wash hands.

Preheat oven to 375°F.

Add tortillas, one at a time, and fry until golden brown and crispy, about 1 ½ minutes. Transfer to a paper towel-lined pan and sprinkle with salt. Set aside.

In a small bowl, mix together the chicken, lime juice, extra-virgin olive oil, cilantro, and salt and season with pepper to taste.

Preheat the broiler. Spread the beans evenly over one side of each tortilla, evenly add chicken, and sprinkle with some of the cheese. Transfer to a baking sheet and broil until the cheese is lightly browned and melted, about 30 seconds.

Top with the lettuce, avocado, salsa, and a dollop of sour cream. Sprinkle with the scallion and garnish the tostada with the cilantro leaves.