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Leftover Sassy Chicken Tostada Recipe

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## LEFTOVER SASSY CHICKEN TOSTADA RECIPE

### Ingredients

- Leftover Sassy Chicken Skewers, shredded
- 1 can (15 oz. refried beans)
- 4 Corn tortillas
- 1 cup canola oil for frying (optional)
- 2 cups Shredded cheese (Cheddar or Monterey Jack, or a combination of both), reserving 1/2 cup for garnish
- 1 small jar of salsa (I used Cherchies Oh Sooo Simple Salsa...well, because it's leftover night)
- Prepared Guacamole (I used Cherchies Guacamole Recipe)
- Shredded lettuce
- Sour cream (I typically use nonfat Greek yogurt as a substitution)
- **Lime'n "Cha" Sauce Recipe** (below)

### Lime'n "Cha" Sauce Recipe

- 1/2 cup mayonnaise
- 1 teaspoon (tsp.) Sriracha Chili Sauce (or your favorite chili sauce)
- 1 Tablespoon Cherchies Chardonnay Lime & Cilantro Seasoning



### Preparation

1. This step could be omitted, since frying is taboo to most, including myself, but life is short, and frying every once in awhile...well, it's just better. It adds a nice crunch to the tostada. Heat oil in pan on low/medium heat. One at a time, fry tortillas in oil for only a few seconds on each side. The edges will start browning, and that will signal to you that it's time to flip. Drain the tostadas on paper towels. To soften refried beans, microwave the beans in a small bowl for 30 seconds, and spread over tostadas. Next add the chicken.
2. Turn oven on broil. Add cheese, and broil until cheese melts (only a few minutes). Ahhh "cheese, glorious cheese". While tostadas are broiling, mix up the ingredients for the Lime'n "Cha" sauce. I used a decorating tool I had on hand to drizzle on the sauce, but if you don't have one, don't fret, the ingredients can be placed in a small ziplock bag. Snip off the corner of the bag, and you now have a disposable decorating bag.
3. Now start piling the rest of the ingredients, starting with the guacamole, then the salsa, the lettuce, remaining cheese, and the sour cream. Oh my!
4. Finally, the sauce. Doesn't this look pretty? Dig In!