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Making tostadas is always a lot of fun! I always place all of the ingredients on the table and let everyone assemble their own. These chicken ones are a great way to use leftover chicken.

Tostadas are deep fried corn tortillas. They come ready made at the grocery store. If you do not have them available to you, but do have corn tortillas, go ahead and deep fry them until they are golden. These fry very, very fast so be careful not to burn them. Simply make sure you have enough oil to submerge the tortilla and that it is really hot. Drain the fried tortillas on paper towels when you are done.

This is what you are going to need:

8 tostadas
2 cups cooked, shredded chicken
1 small white onion
2 garlic cloves, minced
3 tomatoes, chopped
1/2 bunch cilantro
1 tsp cumin
Salt/Pepper
1/4 cup water

FOR GARNISH:

1 - 14 oz. can refried beans – heated
Chopped lettuce
Chopped tomatoes
Sliced Avocado
Shredded cheese - typically Mexican 4 blend
Sour Cream
Hot Sauce - optional

Place the chicken and onion in a skillet and cook until onion is lightly browned. Add the garlic and mix well. Cook for a minute. Add the tomatoes with all of their juice and the cilantro. Season with the cumin, salt and pepper. Add the water and mix well. Bring to a soft simmer and cook for 15 minutes. Place in a bowl.

Serve all of the ingredients separately and let everyone assemble their own. I like to smear the tostada with beans and top them with the following, in this order - chicken, cheese, lettuce, tomatoes, avocado, sour cream and hot sauce. Bon appetit!

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