



SPICY CORN TOSTADA



Crispy tostada shells spread with refried beans and topped with **Spicy Breaded Corn Nuggets With Jalapeño**, cotija cheese, pico de gallo and diced avocado, garnished with fresh cilantro. Yield: 2 Servings

Spicy Corn Tostada Ingredients:

12 Each	Spicy Breaded Corn Nuggets with Jalapeño [#0241720], Prepared According to Package Directions
4 Each	Tostada Shells
½ Cup	Refried Beans, Heated
4 tsp.	Cotija Cheese
Garnish	Avocado Crema
Garnish	Cilantro, Chopped

Pico De Gallo Ingredients:

½ Cup	Tomato, Diced
¼ Cup	Red Onion, Diced
2 Tbsp.	Jalapeño Pepper, Minced
2 Tbsp.	Lime Juice
2 tsp.	Cilantro, Chopped
To Taste	Salt & Black Pepper

Directions:

1. In a small mixing bowl, mix together the tomato, red onion, jalapeño pepper, lime juice, cilantro, salt and black pepper to make the pico de gallo.
2. Spread an even amount of the refried beans onto the tostada shells.
3. Top each shell with an even amount of pico de gallo, three **Spicy Breaded Corn Nuggets** and cotija cheese.
4. Garnish with avocado crema and cilantro.

