



# GREEN CHILE & SPICY CORN TOSTADA



Crispy tostada shells topped with green chile cheddar spread, pico de gallo, diced avocado, black beans and **Spicy Breaded Corn Nuggets with Jalapeños**. Yield: 1 Serving

## Green Chile & Spicy Corn Tostada:

3 Each	<b>Spicy Breaded Corn Nuggets with Jalapeños</b> [#0241720], Prepared According to Package Directions
3 Cups	Tostada Shells
½ Cup	Green Chile Cheddar Spread
¼ Cup	Black Beans
2 Tbsp.	Avocado, Diced

## Pico De Gallo:

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

## Directions:

1. Combine the tomato, red onion, jalapeño pepper, cilantro, lime juice, salt and black pepper in a small mixing bowl to make the pico de gallo.
2. Spread each tostada shell with an even amount of green chile cheddar spread and top them with the black beans, pico de gallo and avocado.
3. Place 4 **Spicy Breaded Corn Nuggets with Jalapeños** on each tostada.

