



PORTOBELLO MUSHROOM TOSTADA



Crispy corn tostadas spread with refried beans and topped with shredded cheddar cheese, **Breaded Portobello Mushroom Fries**, roasted sweet corn, red bell pepper and red onion, garnished with chopped cilantro and cotija cheese. Yield: 2 Servings

Ingredients:

4 Each	Breaded Portobello Mushroom Fries [#0126120], Prepared According To Package Directions	2 Tbsp.	Corn Kernels, Roasted
½ Cup	Refried Black Beans	2 Tbsp.	Red Onion, Diced
2 Each	Tostada Shell	2 Tbsp.	Jalapeño, Sliced
2 Tbsp.	Cheddar Cheese, Shredded	2 Tbsp.	Red Bell Pepper, Diced
½ Cup	Iceberg lettuce, Shredded	Garnish	Cilantro, Chopped
		Garnish	Cotija Cheese

Directions:

1. Preheat oven to 350°F
2. Spread the refried beans evenly over the tostada and top with cheddar cheese.
3. Heat the tostada for 2-3 minutes.
4. Remove from the oven and top with the shredded iceberg lettuce, corn, red onion, jalapeño and red bell pepper.
5. Top with the **Breaded Portobello Mushroom Fries**.
6. Garnish with cotija cheese and cilantro.

