



SPICY GREEN BEAN TOSTADA



A crisp tostada topped with tri-color bell pepper, red onion, Chihuahua cheese, black beans, diced avocado and **Spicy Breaded Green Beans**, garnished with chopped cilantro. Yield: 2 Servings

Ingredients:

8 Each	Spicy Breaded Green Beans [#0275020], Prepared According to Package Directions	To Taste	Salt & Black Pepper
1 Tbsp.	Vegetable Oil	1 Each	Lime Wedge
½ Cup	Tri-Color Bell Pepper, Sliced	4 Each	Tostadas, Prepared
½ Cup	Red Onion, Sliced	½ Cup	Chihuahua Cheese, Shredded
1 Tbsp.	Garlic, Minced	½ Cup	Black Beans, Drained
		½ Cup	Avocado, Diced
		Garnish	Cilantro, Chopped

Directions:

1. In a small sauté pan, heat up the vegetable oil on medium heat.
2. Sauté the tri-color bell pepper and red onion for 1-2 minutes, or until the onions are translucent.
3. Add in the garlic, salt and black pepper, then cook for another minute.
4. Deglaze the pan by squeezing the lime wedge, then distribute the vegetable mixture evenly onto each tostada.
5. Top with an even amount of Chihuahua cheese, black beans, avocado and **Spicy Breaded Green Beans**.
6. Garnish with cilantro.

