



CHORIZO TOSTADAS



Prep Time: 10 minutes

Cook Time: 10-15 minutes

Yield: 8 servings

- 8 yellow or white corn tortillas
- 1 12 oz tube of beef or pork chorizo
- 4 Tbsp Cumin
- 1 Tbsp Mexene Chili Powder
- ½ cup of chopped cilantro
- 1 medium onion, diced
- 1 can of Casa Fiesta Refried Beans
- ½ cup of diced tomatoes
- 1 cup of Mexican blend shredded cheese
- 2 cups of vegetable oil for frying the tortillas



In a sauté pan, brown the chorizo and half of the diced onions. Add the cumin, cilantro, and Mexene. Once incorporated, add the refried beans and mix well and keep warm. In a saucepot, place the vegetable oil and heat on medium high heat or oil has reached 350°F. Once the oil is ready, fry the tortillas until golden brown and drain on paper towels. Spread the chorizo and refried bean mixture on the tortilla, top with the shredded cheese, then top with the remaining onions, cilantro, and tomatoes.

