



CHICKEN AND CHORIZO TOSTADAS

INGREDIENTS

- 2 Large Chicken Breasts
- 4 Country Range 12" Tortilla Wraps
- 1 tsp Country Range Fajita Seasoning
- 0.5 tsp Country Range Ground Cumin
- 1 tsp Country Range Olive-Pomace Oil
- 1 tsp Country Range Garlic Puree
- 150 g Refried Bean Mix
- 250 g Chorizo Sausage (Sliced)
- 2 Limes
- 150 g Sour Cream
- 1 Medium Red Onion (Sliced)
- 1 Large Red Pepper (Sliced)
- 1 Large Avocado (Cubed)
- 150 g Plum Tomatoes (Sliced)

METHOD

1. Place the chicken breasts in to a lightly oiled baking tray
2. Coat the chicken with a generous sprinkle of Fajita seasoning and cover with foil
3. Bake in a pre-heated oven (180°C) for approximately 20 minutes or until cooked through
4. Remove chicken from the oven and allow to cool a little before shredding with a fork
5. In a bowl mix the chorizo, oil, garlic, cumin and a pinch of salt and marinate for a few minutes
6. Add the chorizo mix to a hot frying pan and fry off for 2-3 minutes until the chorizo starts to crisp
7. Cut 2 x 5" rounds from each of the tortillas and keep to one side
8. Place the tortilla rounds under the grill for a minute to colour
9. To build the tostadas spoon some of the chorizo mix on to the tortilla round and top with a little shredded chicken
10. Squeeze a little lime juice over the chicken and garnish with sliced red onion, red pepper, avocado, and a spoon of refried bean mix

11. Finally add tomato, coriander and a drizzle of sour cream to finish

12. Serve with side dishes of sour cream and a fresh tomato, red onion and lime salsa