



# Stuffed Jalapeno Tostadas

Prep time: 25 Cook Time: 10 Servings: 6

Better For You,Appetizers/Sides/Snacks,Corn Tortillas,Casual Dining,Plant-Based Preferences

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
4.5" White Corn Tortillas	20123		6 Each
Jalapeños		peeled, seeded, roasted	6 Each
Chipotle Crema			1.2 Oz.
Cilantro		Leaves, garnish	As Needed
Black Beans		canneddrained	2 Oz.
Chihuahua Cheese		cubed	2.5 Oz.
Corn		roatsed	1 Oz.
Red Onions		minced	.7 Oz.
Garlic		minced	.3 Oz.



## Instructions

1. Pre-heat oven to 375F.
2. Pre-heat fryer to 350F.
3. To make the stuffing: sauté the onions and garlic until translucent. In a bowl, mix the beans, onions, garlic, corn, and cheese and set aside.
4. Stuffed Jalapeños: once the jalapeños have been roasted, peeled, and seeded, stuff each one with approximately 0.5 oz of stuffing.
5. Place then on a rack in the oven for 5-7 minutes.
6. Fry the tortillas until golden and crispy.
7. On each tostada, place a roasted and hot jalapeño.
8. Drizzle with 0.2 oz of Chipotle crema per tostada and garnish with fresh cilantro leaves.



# Chipotle Crema

Prep time: Cook Time: Servings:

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Chipotle Concentrate			1/4 tsp.
Sour Cream			8 Oz.
Whole Milk or Buttermilk			2 Oz.
Kosher Salt			To Taste
Fresh Chives		snipped	2 tsp.

## Instructions

- 1. Place all ingredients in a mixing bowl and mix together
- 2. Place in storage container until ready for use.
- 3. Label, Date and Refrigerate.

