

CHICKEN MOLE TOSTADAS



Prep Time: 30 minutes

Cook Time: 20 minutes

Total Time: 50 minutes

Serves: 2

INGREDIENTS

Tostadas:

2 cans (each 12 oz) Sprite®; divided
6 Charras® Tostadas Original
1 tbsp canola oil
8 oz boneless skinless chicken thighs, cubed
1/4 tsp salt
1/4 tsp black pepper
1/2 onion, diced
1/2 red bell pepper, diced
2 cloves garlic, minced
1/2 cup chicken broth
1 tomato, diced
1/2 cup prepared mole sauce
2 tsp unsweetened cocoa powder
3/4 cup canned black beans, drained and rinsed

Slaw:

2 cups bagged coleslaw mix
1/4 cup chipotle mayonnaise
2 tbsp lime juice

Assembly:

1/3 cup pico de galo
1/2 avocado, peeled and sliced
1/4 cup crumbled queso fresco
1 cup shredded lettuce
1/4 cup sour cream
2 tbsp sliced olives
2 tbsp finely chopped fresh cilantro

INSTRUCTIONS

1. **Tostadas:** In skillet set over medium heat, heat oil. Cook chicken, salt and pepper for 3 to 5 minutes or until starting to brown. Stir in onion, red pepper and garlic. Cook for 1 to 2 minutes or until starting to soften.
2. Stir in broth and 1/4 cup Sprite®; bring to a boil. Stir in tomato, mole sauce and cocoa powder; bring to a boil. Stir in black beans. Cover and reduce to medium-low. Cook for 10 to 15 minutes or until chicken is tender and flavors are married.
3. **Slaw:** In medium bowl, toss coleslaw mix with chipotle mayo and lime juice until coated.
4. **Assembly:** To serve, arrange 3 tostadas on work surface. Divide slaw among tostadas. Top with pico de gallo, avocado, cheese and lettuce. Cap each with another tostada. Top with chicken mole. Drizzle with sour cream. Garnish with olives and cilantro. Pair with remaining Sprite®.

Tip: Alternatively, substitute pico de gallo with tomatillo salsa if preferred.