

CHILE CHICKEN TOSTADAS



Prep Time: 40 minutes

Cook Time: 20 minutes

Total Time: 1 hour

Serves: 2 (3 tostadas each)

INGREDIENTS

2 cans (each 12 oz) Sprite®, divided
6 Charras® Tostadas Original
8 oz boneless skinless chicken thighs
1/4 tsp salt
1/4 tsp black pepper
1 tbsp canola oil
1/2 cup diced onion
2 cloves garlic, minced
1 tbsp chili powder
1 tsp ground cumin
1/2 tsp dried thyme
1 cup canned diced tomatoes (with juice)
2 tbsp canned chopped green chiles
2 cups shredded kale
1/2 avocado, peeled and sliced
1/4 cup pickled red onion
1/4 cup crumbled cotija cheese
2 tbsp finely chopped fresh cilantro
Lime wedges, for serving

INSTRUCTIONS

1. Season chicken with salt and pepper.
2. In skillet set over medium heat, heat oil. Cook chicken for 4 to 6 minutes or until starting to brown on both sides. Transfer to plate.
3. Add onion, garlic, chili powder, cumin and thyme to skillet. Cook for 1 to 2 minutes or until onion is starting to soften. Stir in diced tomatoes, canned chiles and 1/2 cup Sprite®; bring to a boil. Reduce heat to medium-low. Return chicken to skillet. Cover and cook for 10 to 12 minutes or until chicken is very tender. Remove from sauce; using 2 forks, shred chicken. Return to sauce and keep warm.
4. To serve, top each tostada with shredded kale and chili chicken. Garnish with avocado, pickled red onion, cotija and cilantro. Serve tostadas with lime wedges. Pair with remaining Sprite®.

Tip: For quick pickled red onion, tossed 1 cup sliced red onion with 1/3 cup apple cider vinegar, 2 tbsp Sprite® and 1/2 tsp each salt and pepper. Let stand for 15 minutes or until softened and lightly pickled.