

HATCH CHICKEN CHILI VERDE TOSTADAS



Prep Time: 15 minutes

Cook Time: 35 minutes

Total Time: 50 minutes

Serves: 2 (3 tostadas per serving)

INGREDIENTS

2 cans (each 12 oz) Sprite®, divided
6 Charras® Tostadas Original
4 tomatillos
2 Hatch chile peppers
1/2 small onion
2 cloves garlic
1 tbsp lime juice
1/2 cup packed fresh cilantro leaves, divided
1 tsp salt, divided
2 boneless skinless chicken breasts (each about 6 oz)
2 tbsp canola oil
1 cup warmed refried beans
2 cups shredded cabbage
1/2 cup crumbled queso fresco
Hot sauce, for serving
Lime wedges, for serving

INSTRUCTIONS

1. Preheat broiler.
2. Arrange tomatillos, Hatch chiles, onion and garlic cloves on foil-lined baking sheet.
3. Broil, flipping halfway through, for 10 to 12 minutes or until charred in spots.
4. Transfer broiled vegetables, 2 tbsp Sprite®, lime juice, 1/4 cup packed fresh cilantro leaves and 1/2 tsp salt to blender. Blend until puréed. Reserve 1/2 cup salsa verde for serving with tostadas in Step 7.
5. Season chicken with remaining 1/2 tsp salt.
6. In large skillet set over medium-high heat, heat oil. Cook chicken for 2 to 3 minutes on each side or until starting to brown. Pour remaining salsa verde over chicken; bring to a boil. Reduce heat to medium-low. Cover and cook for 15 to 20 minutes or until chicken is very tender and instant-read thermometer registers 165°F when inserted into thickest part of chicken. Remove from sauce; using 2 forks, shred chicken. Return to sauce and keep warm.
7. To serve, spread refried beans over tostadas. Top with cabbage and shredded chicken. Garnish each with queso fresco and remaining cilantro leaves. Serve tostadas with reserved salsa verde, hot sauce and lime wedges. Pair with Sprite®.

Tip: Substitute chicken breasts with chicken thighs if preferred.

Smoky, spicy and a little bit sweet, Hatch chile peppers are from the Hatch Valley region of New Mexico. They can be either green (fresh, harvested early) or red (ripened on the vine). You can find them at Latin American grocers and most well-stocked supermarkets.