

TOSTADA CHICKEN DINNER BOARD



Prep Time: 30 minutes

Cook Time: 30 minutes

Total Time: 1 hour

Serves: 3

INGREDIENTS

- 1/2 cup Sprite®
- 2 tbsp canola oil
- 4 cloves garlic, minced
- 1 tsp ground cumin
- 1 can (10 oz) diced tomatoes with green chilies
- 2 tbsp chopped canned chipotle peppers in adobo sauce
- 1/2 tsp salt
- 1 lb boneless skinless chicken breasts

Tostada Board:

- 3 cans (12 oz) Sprite®
- 9 Charras® Tostadas Original
- 2 Hatch chile peppers, grilled until charred and sliced
- 3/4 cup pico de gallo
- 3/4 cup guacamole
- 3/4 cup warmed refried beans
- 3/4 cup shredded Cheddar cheese
- 1/3 cup sour cream
- 1/3 cup pickled red onion
- 1/3 cup pitted black olives
- 3 tbsp sliced pickled jalapeño pepper

INSTRUCTIONS

1. Chicken: In large skillet set over medium heat, heat oil. Cook garlic and cumin for 1 minute or until fragrant. Pour in Sprite®, diced tomatoes with green chilies, chipotle and salt; bring to a boil.
2. Add chicken to skillet and turn to coat. Reduce heat to medium-low. Cover and cook for 15 to 20 minutes or until chicken is very tender. Remove from sauce; using 2 forks, shred chicken. Return chicken to sauce and keep warm.
3. Tostada Board: Serve chicken on serving board or platter with tostadas. Arrange grilled Hatch peppers, pico de gallo, guacamole, refried beans, Cheddar cheese, sour cream, pickled red onion, olives and jalapeños on board as desired. Pair with Sprite®.

Tip: If desired, arrange a bed of shredded lettuce on board and add other fresh ingredients, such as radish slices, lime wedges, halved grape tomatoes, diced cucumber and/or fresh cilantro.

Substitute shredded Cheddar with crumbled feta cheese, queso fresco or cotija cheese if preferred.

Substitute Hatch chiles with 1 poblano chile pepper if desired.