

## **Patrick's Chicken Tostadas**

### **Serves 6**

Picking up prepared foods, like a rotisserie chicken, and combining them with fresh items produces a great meal in minutes. Use pre-shredded cheese or a fresh Mexican style queso fresco for authentic mexican tostadas. Make your own tostadas by lightly brushing with a bit of oil first, then baking them in a 400°F oven until crisp and golden brown.

### **Ingredients**

- 1 package Margarita's corn tortillas (prepared as above for tostadas)
- 3 cups cooked, refried beans (pintos or black)
- 1 cup shredded Monterrey Jack or cheddar cheese, or Mexican style queso fresco
- ½ onion, finely chopped
- 1 tomato, chopped
- 2 cups shredded rotisserie chicken
- 2 cups shredded lettuce
- 1 boiled potato, skinned and coarsely chopped
- 1 Hass avocado, sliced
- salsa
- sour cream

### **Method**

Spread tostadas with beans, then top with lettuce, chicken, tomatoes, onions, potatoes, avocado slices, and cheese. If desired, serve with your choice of toppings: salsa, sour cream, etc.  
Serve immediately.