



# TOSTADAS FIESTA

## Base

### Frijoles refritos



9 oz cooked and drained black beans  
¼ cup tomato purée  
Salt

In a pan over medium heat, cook drained beans with tomato purée. Mash them thoroughly and cook until they attain a firm consistency. Season with salt to taste.

## Fillings

### Picadillo



2 medium tomatoes  
1 guajillo chili  
½ white onion  
1 clove of garlic  
½ lb ground beef  
2 tbsp olive oil  
½ tsp ground cumin  
Salt and pepper

Remove seeds and veins from the chili, and cut off the stalk.

Blend all the ingredients except for the beef.

In a pan, fry beef in olive oil and season with salt, ground pepper and cumin. When golden brown add the tomato sauce and simmer.

## Chicken Tinga



### *For the chicken*

1 lb chicken breast  
½ small onion  
1 carrot  
1 celery stalk with leaves  
1 handful fresh parsley

2 sprigs fresh thyme  
2 bay leaves  
10 black pepper corns roughly crushed

### *For the sauce*

2 medium tomatoes  
1 chili chipotle adobado  
¼ medium white onion  
1 clove of garlic  
2 tbsp olive oil  
½ medium white onion thinly sliced  
1 bay leaf  
1 clove finely crushed  
½ tsp cinnamon  
2 tbsp apple cider vinegar  
Salt and pepper

Cook chicken in water with the rest of the ingredients to make stock. When done, let it sit until cold. Remove the chicken and shred. Discard the vegetables from the stock and strain. Save the stock for other uses. Set chicken aside.

Blend garlic, onion and tomatoes with the chili.

In a pan, heat olive oil and sauté the sliced onion. Add the sauce and spices and simmer. Add the chicken. Season with salt and pepper to taste.

## Mushrooms in green sauce



¼ cup olive oil  
½ lb sliced mushrooms  
½ medium white onion  
½ lb tomato verde  
1 chili Serrano  
Cilantro  
Salt

Blend onion, chili and tomato verde.

In a pan heat oil and sauté the mushrooms. Add the salsa and salt to taste. Remove from the heat and add chopped cilantro.

## Salsas

### Salsa verde



1 medium white onion  
1 lb tomato verde  
2 Serrano chilies  
Cilantro  
Salt

Remove veins and seeds from the chilies. Blend onion, chilies and tomato verde.

Add salt to taste and chopped cilantro.

### Salsa roja asada



1 lb ripe medium tomatoes  
 $\frac{1}{4}$  white onion  
4 Serrano chilies  
Cilantro  
Salt

Remove veins and seeds from the chilies. Roast all ingredients except cilantro until the skin is slightly burnt. Blend and add salt to taste and chopped cilantro.

## Toppings

### Guacamole



3 avocados  
 $\frac{1}{4}$  medium white onion finely chopped  
1 firm tomato, chopped  
Cilantro

Mix all the ingredients; crushing the avocados with a fork.

Lettuce

Sour cream

## Ensamble

Spread the beans on a corn tostada. Add the topping of choice, then the salsa, followed by the lettuce, sour cream and finally the guacamole.