

ANGUS STEAK TOSTADAS



Featuring Kettle Cuisine's Angus Steak Chili with Beans

GF GLUTEN FREE

INGREDIENTS:

Salsa

1 tbsp	Canola Oil
2 cloves	Garlic, minced
1 tsp	Serrano Chili, finely diced
1 tbsp	Red Onion, finely diced
1/4 tsp	Mexican Oregano
2 each	Limes, juiced
3 each	Tomatoes, seeded & finely diced
1 tbsp	Cilantro, finely chopped
Dash	Cumin, ground
Dash	Chipotle, ground
To Taste	Salt & Black Pepper

Tostada

- 6 each Tostada Shells
- 2 cups Angus Steak Chili with Beans
- 12 oz Monterey Jack Cheese, shredded

OPTIONAL GARNISHES:

- 1 each Avocado, small dice
- Sour Cream mixed with lime juice and chipotle chili powder

METHOD OF PREPARATION:

1. Mix all salsa ingredients together in a non-reactive bowl and refrigerate for at least one hour.
2. Preheat oven to 350 degrees
3. Place a single layer of tostada shells on a metal baking sheet
4. Place 1/3 cup chili on each shell, spreading to 1/4" of the edge
5. Spread 2 oz cheese evenly over each shell
6. Bake until cheese melts and chili is warmed through
7. Remove tray onto baking rack and let cool for five minutes
8. Add a heaping spoonful of salsa to each tostada
9. Garnish with avocado and/or sour cream

To learn more please contact us.

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