

Sharing Life, Love and Food



All Natural Croccantini®

ARTISAN CRACKERS



Croccantini
CREATIONS

Chicken Tostadas

Our full size Croccantini® are the perfect way to eat this deconstructed Mexican classic, Chicken Tostadas a La Panzanella®. Enjoy as a light lunch, or serve as a group appetizer.

Ingredients:

3 cups cooked shredded chicken
1/3 cup freshly squeezed lime juice
1/4 cup olive oil
1/4 cup chopped fresh cilantro
Kosher salt and freshly ground black pepper
3 ounces Monterey Jack cheese, shredded (about 1/2 cup)
1/2 head iceberg lettuce, cored and shredded
1 Hass avocado, thinly sliced or guacamole
1/2 cup sour cream
1 scallion, thinly sliced
12 fresh cilantro leaves
Refried Beans
Salsa

Preparation:

1. Cook chicken thoroughly, let cool and shred.
2. In a small bowl, mix together the chicken, lime juice, oil, cilantro, and salt and season with pepper to taste.
3. Spread the beans evenly over one side of each Croccantini and sprinkle with some of the cheese.
4. Evenly mound the chicken on each Croccantini and top with the lettuce. Top each Croccantini with avocado, salsa, and a dollop of sour cream. Sprinkle with the scallion and garnish with the cilantro leaves.
5. Serve immediately.

Original recipe found at foodnetwork.com

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