

## MUCHO MACHA CHICKEN TOSTADAS

Serves 5 to 6 (10 to 12 tostadas)

3 + 3 tablespoons of CHEZWaWa small-batch Salsa Macha \*\*

1 whole large chicken breast (around 400 gr) sliced into two thinner pieces, with no skin or bones

2 teaspoons ground cumin

1 teaspoon salt (preferably kosher salt)

1 teaspoon pepper

10 to 12 corn or flour tortillas (taco-size) \*\*

2 tablespoons vegetable oil

1 can of refried pinto or black beans \*\*

200 grams grated cheese (cheddar, emmenthal or jack)

1 large lettuce head, chopped (preferably iceberg or romaine)

2 large tomatoes, chopped

2 spring onions, chopped

1 large handful fresh cilantro, chopped

1 lime

Avocado slices

Mix together the cumin, salt, pepper and sprinkle the mixture evenly over all sides of the chicken breast, pressing it gently into the meat.

Take a large skillet and heat the Salsa Macha over medium-high heat. Add the chicken breast pieces, stirring/turning frequently and sear until a golden crust forms on most of the meat (5 to 10 minutes total). Slice and set aside.

For the Tostadas:

In a large skillet, heat the vegetable oil over high heat until it shimmers. Add the tortillas, one at a time, to the hot oil and cook for 20 seconds per side or until the tortillas are golden and crisp (they may puff up a bit as they cook). Remove the tortillas and allow to drain on paper towels. They will crisp as they cool. Continue until all the tortillas have been crisped.

Prepare a baking sheet with some parchment paper and preheat the oven to 200°C.

Place a crisped tortilla on the baking sheet and layer with some refried beans, a slice of chicken and the shredded cheese. Place in the oven for 5 minutes or until the cheese is melted.

Meanwhile, toss the lettuce, tomatoes, spring onions and cilantro together in a bowl and squeeze over the juice of one lime, season with salt and pepper if desired, and toss again. Remove the tostadas from the oven and top with the lettuce mixture. Top each tostada with an avocado slice, and drizzle another half-tablespoon of Salsa Macha over it while serving. Serve warm with additional lime wedges on the side if desired.

\*\* *Ingredient usually available at Pequeña Tienda at CHEZWaWa-Châtelain.*