

Chicken Tostadas

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Notes

Makes 8 2-tostada servings. If you don't have a pressure cooker, figure out some other method of making the shredded chicken.

Ingredients

- Tostadas (16, but if you're buying them you're gonna want more since many get crushed in shipping to the store)
- 2 16-oz. cans of Hill Country Fare refried beans
- 16 oz. sour cream (for serving)
- [Optional]: 4 Large Hass avocados (sliced, for serving)
- 2.5 lbs. boneless skinless chicken breast (cooked and shredded)
 - 1 1/2 tsp. salt
 - 1 cup chicken stock (boullion broth is fine)
 - 1/4 tsp. chipotle chile powder
 - 1/2 tsp. ancho chile powder
 - Freshly-cracked black pepper (to taste)
- 4 fresh limes (sliced, for serving)
- Lettuce (shredded, for topping)
- 8 oz. Monterey Jack or Cojita Cheese
- Hot sauce (for serving)

Directions

Cooking and shredding the chicken:

1. Place the chicken in the pressure cooker, and pour the chicken stock over it.
2. Pressure cook for 10-12 minutes, until each reaches an internal temperature of 165°F.
3. Shred on a cutting board, then transfer to a bowl before mixing in all seasoning well.

Assembling the tostadas:

1. Beans first. This keeps the toppings in place.
2. Cheese.
3. Chicken.
4. Squeeze of lime.
5. Sour cream and/or hot sauce.
6. Lettuce.