

CHIPOTLE CHICKEN TOSTADA BITES

Ingredients

1/4 c. plus 2 TBSP chipotle salsa, pureed (I like Herdez brand)

1 large boneless, skinless chicken breast

2 avocados

zest and juice of one lime

2 TBSP red onion, finely minced

1 clove garlic, pressed or finely minced

1 Roma tomato, seeds removed, finely chopped

2 TBSP fresh cilantro, minced

1/2 jalapeno pepper, seeds and ribs removed, finely minced (optional)

1/4 tsp. cumin

salt and pepper, to taste

24 Laurie's Buffalo Gourmet Thick & Hearty tortilla chips

24 cilantro leaves, for garnish



Cooking Instructions

1. The night before serving, pour 1/4 c. pureed chipotle salsa over the chicken breast and allow to marinate, tightly covered, in the refrigerator. Turn once during marinating time.
2. Cook the chicken, covered, in a saute pan. Allow to cool, then shred. Mix shredded meat with remaining two TBSP salsa.
3. While chicken is cooling, make guacamole by combining all remaining ingredients (except chips) in a nonreactive bowl. Mix together with a fork, leaving only small chunks. Adjust salt and pepper as desired.
4. Just before serving, top each chip with a generous TBSP each of guacamole and chicken. Top with a cilantro leaf and arrange on a platter.
5. Best paired with Laurie's Buffalo Gourmet Thick & Hearty tortilla chips or for enhanced chipotle flavor, use the Chipotle & White Corn tortilla chips