



HERBY CHICKEN TOSTADAS
RECIPE

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COOK TIME

15 mins

PREP TIME

15 mins

SERVES

6 x

HERBY CHICKEN TOSTADAS

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INGREDIENTS

- 6 flour or corn tortillas
- 2 cups (500 ml, 126 fl oz.) vegetable or canola oil
- 2 cooked chicken breast
- 1/2-cup (75 g) sliced onion
- 2 Tbsp MasterFoods™ Garlic and Herb Seasoning
- 2 Tbsp olive oil
- 2 Tbsp lime juice
- 6 Tsp Taco Style Sauce
- 1 cup shredded lettuce
- 1 avocado sliced

RELATED PRODUCTS



MASTERFOODS Seasoning Garlic & Herb Salt 62g Jar

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METHOD

1. Fry small flour or corn tortillas until crunchy in hot vegetable or canola oil. Drain on kitchen towel.
2. Pan fry shredded chicken with sliced onion in olive oil and MasterFoods™ Garlic and Herb Seasoning.
3. Add a big squeeze of Lime Juice.
4. Put the Tortilla on a plate and stack the Chicken with Taco Style Sauce, shredded Lettuce, and slices of Avocado. These are amazing for kids, for a breezy summer dinner, or on a platter for as a starter.

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