



MEXICAN TOSTADA



SERVES: 4 GUESTS



PREP TIME: 10 MINS



COOK TIME: 15 MINS

INGREDIENTS:

4 MISSION® GLUTEN FREE TORTILLA
1 CUP WHITE BEANS, DRAINED AND RINSED
1 TBSP. OLIVE OIL
1 CUP MEXICAN SEASONED TURKEY, GROUND
2 CUPS ROMAINE LETTUCE, SHREDDED
½ CUP QUESO FRESCO, CRUMBLD
¼ CUP YELLOW CORN KERNELS
¼ CUP RED ONION, DICED
2 TBSP. CILANTRO, MINCED
4 LIME, WEDGE
TO TASTE SALT AND PEPPER

INSTRUCTIONS:

- 1) Pre-heat a conventional oven to 350°F.
- 2) Place 4 tortillas on a cookie sheet and bake for 10-12 minutes, or until crisp, flipping over half way through cooking.
- 3) Meanwhile, smash white beans with a potato smasher, and combine with olive oil, adjust oil to desired creaminess of the beans. Warm the smashed beans in a pre-heated sauté pan, over medium heat. Reserve warm.
- 4) Once the tortillas are crisp, on each tortilla spread 3 tbsp. of white beans over the crispy tortilla, sprinkle with ¼ cup ground turkey, ½ cup romaine lettuce, 2 tbsp. queso fresco, 1 tbsp. yellow corn, 1 tbsp. red onion, and sprinkle with cilantro.
- 5) **To serve:** Serve each tostada with a lime wedge to be squeezed over.