Herby chicken tostadas
RECIPE

Herby chicken tostadas

COOK TIME	15 mins
PREP TIME	15 mins
SERVES	6 x

Herby Chicken Tostadas

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 MasterFoods™ Chipotle Taco Style Sauce
- 1 cup shredded lettuce
- 1 avocado sliced

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 MF Garlic and Herb Seasoning.
3. Add a big squeeze of Lime Juice.
4. Put the Tortilla on a plate and stack the Chicken with MasterFoods™ Chipotle 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.

Source URL: *https://www.masterfoods.com.au/recipes/herby-chicken-tostados*