



BBQ CHICKEN CHILI TOSTADA STACK

Featuring:

Smokehouse 220 Sweet & Smoky BBQ Sauce

Ingredients

	Measure
Smokehouse 220 Sweet & Smoky BBQ Sauce	2 cups
Chicken, cooked, shredded (light & dark)	3 cups
Tomatoes & Chiles, canned, drained, diced	1 can
Chile Powder	1 tbsp.
Jalapeño, fresh, minced	2 tsp.
Garlic, minced	2 cloves
Onion, chopped	½ cup
Olive Oil	1 tbsp.
Ancho Chili Powder, ground	2 tsp.
Cumin, ground	1½ tsp.
Smoked Paprika	1 tsp.
Salt	To taste
Corn Tortillas	8 ea.
Ventura Foods Canola Oil (for brushing and frying)	As needed
Avocado, sliced	1 ea.
Red Onion, small, thinly sliced	1 ea.
Cilantro Leaves, fresh	½ cup
Queso Fresco	4 oz.

Methods:

For Chicken:

1. Heat olive oil in a Dutch oven over medium-high heat.
2. Add onion, garlic and jalapeño; sauté until softened, about 2 minutes.
3. Add chili powder, tomatoes, and barbecue sauce; bring to a boil.
4. Reduce heat and simmer 5 minutes.
5. Add shredded chicken and simmer until chicken is heated through, stirring occasionally.

For Tostadas:

1. Heat an inch of oil in a large skillet to 375°F.
2. Gently slide tortillas, one at a time, into hot oil. Turn after one minute. Cook until lightly golden.
3. Drain on paper towel and sprinkle with spice mixture.

To Assemble:

1. Layer cooked tortillas with cooked chicken.
2. Drizzle with additional Sweet & Smoky BBQ sauce and top with avocado, red onion, cilantro and cheese.