SUMMER HOUSE™

Breakfast Tostadas

Yield: 2 Servings



INGREDIENTS

FOR BREAKFAST TOSTADAS

2 5-inch tostada shells

1 cup canned black beans, drained and warmed

1 cup cooked shredded chicken

½ cup shredded Oaxaca cheese or mozzarella

2 eggs

½ cup pico de gallo *(see sub-recipe)*

½ cup guacamole *(see sub-recipe)*

½ cup roasted ranchero salsa *(see sub-recipe)*

1 Tbsp. sour cream

2 Tbsp. queso fresco, crumbled

fresh cilantro, for garnish

FOR GUACAMOLE

2 avocados, halved and pitted

¼ cup finely diced red onion

2 Tbsp. chopped cilantro

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METHOD

FOR GUACAMOLE

1. Scoop the avocado into a medium bowl.
2. Mash lightly with a fork, leaving some texture.
3. Add red onion, cilantro, jalapeño, lime juice, and salt.
4. Mix until combined and set aside.

FOR PICO DE GALLO

1. In a bowl, combine tomatoes, red onion, cilantro, jalapeño, and lime juice.
2. Season with salt to taste and mix well.
3. Refrigerate until ready to use.

FOR ROASTED RANCHERO SALSA

1. Preheat broiler to high.
2. Place tomatoes, jalapeño, and garlic on a baking sheet.
3. Broil for 5–7 minutes, turning as needed until charred all over.
4. Let cool slightly, then transfer to a blender or food processor.
5. Add lime juice, cilantro, salt, pepper, and olive oil.
6. Blend until smooth but slightly textured.

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1 Tbsp. minced jalapeño
2 Tbsp. fresh lime juice
½ tsp. kosher salt

FOR PICO DE GALLO

2 tomatoes, diced
¼ cup diced red onion
2 Tbsp. chopped cilantro
1 Tbsp. diced jalapeño
1 Tbsp. fresh lime juice
salt, to taste

FOR ROASTED RANCHERO SALSA

2 Roma tomatoes
1 jalapeño, seeded
2 garlic cloves, peeled
2 Tbsp. fresh lime juice
2 Tbsp. cilantro, chopped
½ tsp. kosher salt
¼ tsp. black pepper
1 tsp. olive oil

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FOR BREAKFAST TOSTADAS

1. Preheat oven to 375°F.
2. Place tostada shells on a baking sheet. Spread ½ cup black beans evenly between them.
3. Top with shredded chicken and cheese.
4. Bake for 8–10 minutes, until cheese is melted and heated through.
5. While tostadas bake, heat a nonstick skillet over medium heat and cook eggs sunny-side up for 2–3 minutes. Season lightly with salt.
6. Remove tostadas from oven and top each with a fried egg.
7. Spoon ranchero salsa over the top, then drizzle with sour cream.
8. Serve with pico de gallo and guacamole on the side or spooned over the tostadas.
9. Garnish with queso fresco and fresh cilantro.

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