



**Name of Recipe: Mexican Tostada with Lime Crema**

TCS Process: #2 Same Day Service

Number of Portions: 4

Meal Contribution: 1 WGR Grain, 2 M/MA, ¼ cup dark green vegetable

Alternate Menu Name:

Group Code: Entrees

Portion Size: 2 Each

| Ingredients                                  | Measure          | Instruction  |
|--|------------------|--|
| Tortillas, corn, whole grain                 | 8 each           | <b>Step A:</b><br>1. Preheat oven to 400° F.<br>2. Place corn tortillas on pan in a single layer (do not overlap). Spray both sides of tortillas with pan release. Bake for 8-10 minutes. Edges of the tortillas will begin to brown and should become crispy.   |
| Pan release spray                            |                  |  |
| Lettuce, romaine                             | 2 cups, shredded |  |
| Tomatoes                                     | ½ cup, diced     |  |
| Cilantro                                     | 2 tsp, chopped   | <b>Step B:</b><br>3. Shred lettuce. Cut romaine head in half lengthwise through root end of lettuce. Rinse both halves thoroughly. Make 1 lengthwise cut leaving each root half intact, then cut across to make ¼" strips.<br>4. Rinse cut romaine under running water and drain well.<br><b>CCP: Hold and serve at 41°F or lower.</b> |
| Beans, refried, fat-free, canned, low sodium | 1 can (16 oz)    |  |
| Salsa, low sodium                            | ¼ cup            |  |
| Cumin  | ½ tsp            |  |
| Chili powder                                 | ¼ tsp            | <b>Step C:</b><br>5. Rinse tomatoes and cilantro under running water. Dry well.<br>6. Remove tomato core, and dice into ½" pieces.<br>7. Chop cilantro.<br><b>CCP: Hold and serve at 41°F or lower.</b>  |
| Sour cream, reduced fat                      | ¼ cup            |  |
| Lime juice, bottled or fresh                 | 2 tsp            |  |
| Chili powder                                 | ¼ tsp            | <b>Step D:</b><br>8. Combine refried beans, salsa, cumin, and chili powder in a medium saucepan; stir to combine. Place over medium heat, stirring occasionally.<br><b>CCP: Heat to 135°F or higher.</b><br><b>CCP: Hold for hot service at 135°F or higher.</b>   |
| Paprika                                      | 1/8 tsp          |  |
| Salt   | 1/16 tsp         |  |

|                              |      |   |
|------------------------------|------|---|
| Cheese, mozzarella, shredded | 1 oz | <p><b>Step E:</b><br/>           9. Prepare lime crema. Combine sour cream, lime juice, chili powder, paprika, and salt in a small mixing bowl; stir to combine.<br/> <b>CCP: Hold and serve at 41°F or lower.</b></p>  |
| Cheese, cheddar, shredded    | 1 oz |   |
|                              |      | <p><b>Step F:</b><br/>           10. Combine mozzarella and cheddar cheese in a mixing bowl; toss to combine.</p> <p><b>Step G:</b><br/>           11. Assemble tostadas. Place toppings on each tostada as follows:</p> <ul style="list-style-type: none"> <li>• ¼ cup beans</li> <li>• .25 oz cheese blend</li> <li>• ¼ cup shredded lettuce</li> <li>• 1 tablespoon diced tomatoes</li> <li>• ¼ tsp chopped cilantro</li> <li>• ½ Tbsp lime crema</li> </ul> |