Chicken Tostadas with Salsa Fresca
Recipe: Melissa Schenker/Foodie for Two
Serves two foodies

**Ingredients:**

**Salsa Fresca**
1 large good tomato or 3 medium Campari tomatoes on-the-vine, chopped
1/3 cup cherry tomatoes, halved and quartered or chopped
2 tablespoons minced onions
1 tablespoon finely diced jalapeño
1 yellow or orange mini sweet pepper, diced
2 tablespoons chopped cilantro
1/8 teaspoon salt
1/8 teaspoon pepper
1/2 teaspoon fresh lime juice

**Tostadas**
3 to 4 pre-made tostada shells
1 to 2 tablespoons sour cream
2 cups thinly sliced bibb lettuce (about half of a small head)
4 to 5 tablespoons salsa fresca
1 ½ to 2 cups shredded rotisserie chicken meat
1 jalapeño, sliced into thin rounds
6 to 8 slices of avocado
5 to 6 tablespoons crumbled queso fresco cheese

**Garnish**
Cilantro
Fresh cracked pepper
Lime wedges

**Directions:**

**Salsa Fresca**
Chop up the vegetables and herbs. Add all the ingredients to a medium bowl and stir well.

**Assemble**
Rotisserie chicken: remove all the meat from the carcass and shred meat into a medium bowl. Gather the sour cream and tostada shells, cut the lettuce into thin ribbons, slice the jalapeño rounds and crumble the cheese.

Spread a thin layer of sour cream on the tostada shell, then some lettuce, some salsa fresca, ½ cup of chicken, jalapeno slices, a little more salsa fresca then the avocado slices, crumbled cheese, and cilantro. Add a small dollop of sour cream on top, a jalapeno slice and then some fresh cracked pepper. Serve with lime wedges.

- Dealing with a whole rotisserie chicken: To save yourself time later (and room in the fridge), take all the meat off the bird. You’re already messy so why not do it all at once – don some kitchen gloves if you like and use the bag to discard the bones, skin and such. When done, everything stays in the bag and clean up is a cinch. Be sure to get the thigh, leg and back meat too. One bird should yield about 4 cups shredded meat.

- Only have corn tortillas on hand? Heat oven to 375 degrees F; bake in a single layer on a sheet pan in 375 degree oven for 5 - 7 minutes until golden and crispy. Or toast in toaster oven on low (lay directly on rack) until golden and crispy.

- If you can find them, cherub tomatoes have the best flavor

- Substitute your favorite jarred salsa for salsa fresca