

## Spicy Chicken Tostadas

Yields 4 servings



### Ingredients

- 1 can (15.25 ounce) black beans
- 2 tablespoons fire-roasted green chiles
- ⅛ cup grape tomatoes, quartered
- 4 corn tostadas
- Store-bought rotisserie chicken breast, cut into strips
- 1 romaine lettuce heart, cut into strips
- ¼ cup cheese
- Pico de gallo
- 2 tablespoons sour cream
- 9 dashes of Mexican hot sauce\*

### Directions

1. With a slotted spoon, transfer the beans to a small sauce pan (reserve the starchy liquid). Heat over medium-low heat, stirring frequently until the beans begin to break down. Once broken down, add the green chiles and tomatoes. Stir until combined. If the beans get too dry, stir in the reserved starchy liquid 1 tablespoon at a time until a spreadable consistency is reached.
2. Divide the beans evenly among the tostadas and spread, leaving about ½ inch rim.
3. Top with ¼ portion each of the lettuce, chicken, and cheese. Sprinkle with pico de gallo to taste.
4. In a small bowl, stir together the sour cream and hot sauce. Drizzle over each tostada.
5. Serve immediately. Any leftovers can be folded into soft tacos.

### Notes

\*I used Cholula.