

# Tostados



## Tostados

### Ingredients

8 tostados (found in international aisle)  
1 lb. boneless, skinless chicken thighs  
1.5 teaspoon(s) ground cumin  
2 teaspoon(s) oil  
1 avocado, firm-ripe  
2 tablespoon(s) lime juice  
15.5 oz can black beans, rinsed  
 $\frac{1}{4}$  cup(s) chopped cilantro  
 $\frac{1}{2}$  cup smooth chipotle salsa (we used Old El Paso)  
3 cups (up to 4) chopped romaine lettuce

### Method

1. Cut chicken into 1-in. pieces; toss with 1 tsp cumin. Heat oil in large nonstick skillet over medium-high heat. Cook chicken 5 minutes, or until browned and cooked through.
2. Cut avocado into chunks. Toss with lime juice, black beans, cilantro, and  $\frac{1}{2}$  tsp cumin.
3. Stir salsa into chicken; remove from heat. Serve tostadas topped with lettuce, bean mixture and chicken. Serve with additional salsa.

### Prep

- Prep: 8 Minutes
- Total Time: 15 Minutes

Source: [WomansDay.com](http://WomansDay.com) (4 servings | 8 tostadas)