

Roasted Vegetable Tostadas

Prep time: 5 min | Cook time: 35 min | Total time: 40 min

Ingredients

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| 8 Food Club Taco Style Corn Tortillas | 1/2 teaspoon ground cumin |
| Food Club Nonstick Cooking Spray | 1/2 teaspoon chili powder |
| 3 cups Food Club Stir Fry Vegetables, thawed | 1 cup Food Club Vegetarian Refried Beans |
| 1/2 lb asparagus spears, cut in one inch pieces | 1 cup Food Club Shredded Mexican Style Four Cheese Blend |
| 1 tablespoon vegetable oil | 1 cup Food Club Sour Cream |
| 1 teaspoon kosher salt, divided | 2 tablespoons lime juice |
| 1/2 teaspoon ground black pepper | 1 cup salsa |
| | 1 large avocado, peeled and sliced |
| | Fresh cilantro for garnish |

Method

1. Preheat oven to 400°F. Place tortillas in a single layer on two baking sheets. Coat each tortilla with nonstick cooking spray on one side, flip and coat on the opposite side. Bake for 8-10 minutes, flipping halfway through cooking time, until golden brown. Transfer to a wire rack to cool completely.
2. On a baking sheet toss vegetables and asparagus with oil, 1/2 teaspoon kosher salt, pepper, cumin and chili powder. Roast for 15-20 minutes, or until vegetables begin to brown at the edges.
3. To assemble tostadas, line a baking sheet with aluminum foil. Spread each tortilla with a layer of refried beans. Top with shredded cheese and roasted vegetables. Place tostadas on baking sheet and cook for 5 minutes, or until cheese is melted.
4. While tostadas bake, make lime crema by whisking together sour cream, lime juice, and remaining 1/2 teaspoon kosher salt. Top tostadas with lime crema, salsa, sliced avocado and garnish with cilantro.

Serves 8

