



Chicken Tostadas with Honey-Pepper Jicama Slaw

SERVINGS: 24 RECIPE COURTESY: Chef Brian Paquette

SPOTLIGHT SUPHERB FARMS® PRODUCT:

Available at



Smoky Pepper Paste



INGREDIENT LIST:

Chicken Tinga:

- 6 lb Boneless Skinless Chicken Breasts, Generously Seasoned with Salt and Pepper
- 2 c Chicken Stock
- 1 ¼ c SupHerb Farms® Smoky Pepper Paste

Honey-Pepper Vinaigrette:

- 2 Tbsp SupHerb Farms® Smoky Pepper Paste
- ¼ c Rice Vinegar
- 2 Tbsp Honey

Jicama Jalapeño Slaw:

- 4 oz Jicama, Julienne 4" Long
- 4 oz Green Jalapeño Pepper, Seeds Removed, Julienne 4" Long
- 4 oz English Cucumber, Seeds Removed, Julienne 4" Long
- 4 oz Red Bell Pepper, Seeds Removed, Julienne 4" Long
- 1 Large Red Onion, Julienne

Lime Crema:

- 2 c Sour Cream
- Juice of 2 Small Limes
- ½ tsp Ground Cumin
- Salt to Taste

Base:

- 48 prepared tostada rounds

Garnish:

- Fresh Avocado, Sliced
- Fresh Cilantro Sprigs
- Lime Wedges

DIRECTIONS:

1. **To prepare the chicken tinga:** In the base of a pressure cooker, combine 6 lb seasoned chicken breasts, 2 cups chicken stock, and 1 ¼ c SupHerb Farms® Smoky Pepper Paste. Cook in pressure cooker on high for 30 minutes or until chicken can be shredded. Shred chicken in broth and keep warm.
2. **To prepare the honey-pepper vinaigrette:** In a small bowl, whisk 2 Tbsp SupHerb Farms® Smoky Pepper Paste, ¼ cup rice vinegar and 2 Tbsp honey until combined. Set aside for service.



3. **To prepare the jicama jalapeño slaw ingredients:** In a large bowl, combine 4 oz julienned jicama, 4 oz julienned jalapeno pepper, 4 oz julienned English cucumber, 4 oz julienned red bell pepper, 1 large julienned red onion. Set aside for service.
4. **To prepare the lime crema:** In a small bowl, whisk 2 cups sour cream, lime juice and ½ tsp ground cumin until combined. Season with salt to taste. Transfer lime crema to a squeeze bottle fitted with a narrow tip. Refrigerate for service.
5. **For service:**
 - **Finish the jicama jalapeño slaw à la minute:** Toss the jicama slaw ingredients with the smoky pepper vinaigrette and toss to achieve a well-mixed slaw.
 - **To plate:** Top each tostada round with 4 oz of the chicken tinga followed by 1 ½ oz jicama jalapeño slaw.
 - **To garnish:** Top each tostada with sliced avocado, one sprig of cilantro and a drizzle of crema.
