Serrano Chicken Tlayuda (Oaxacan Pizza)

Yield: 12 each Tlayudas

Ingredients:

- 2 cups Refried black beans
- 1 cup Chicken stock
- ¼ cup Avocado oil
- ½ tsp Kosher salt
- 6 cups Green cabbage, thinly shredded
- 1 ½ lbs Chihuahua cheese, shredded
- 4 lbs Chicken thighs, marinated, grilled, and thinly sliced
- 12 each Don Pancho® 13-inch Whole Wheat Tortillas (79341.02213)
- 4 each Serrano chiles, thinly sliced
- 1 cup Cilantro leaves
- 12 each Avocados, thinly sliced
- 6 Radishes, thinly sliced

Directions:

1. Heat oven and pizza stone to 400°F for 30 minutes.
2. Mix the beans with chicken stock, avocado oil, and salt and set aside.
3. Place one Don Pancho Whole Wheat Tortilla onto a pizza peel to build the tlayuda.
4. Spread ¼ cup of the bean mixture across the tortilla to the edges.
5. Top with ½ cup shredded cabbage, ½ cup shredded Chihuahua cheese, and 4 oz of grilled and sliced chicken thighs.
6. Place the tlayuda into the oven onto the stone for 7-9 minutes, until the tortilla has crisped up slightly and the cheese is melted.
7. Remove the tlayuda onto a serving dish and top with slices of radish, Serrano chiles, cilantro leaves, and ¼ of an avocado sliced.

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