



Breakfast Tostada

Yield: 12 entrée portions

Ingredients:

- 12 each [Don Pancho® 6-inch Gordita Flour Tortillas](#) (79341.22000)
- 1 cup Canola oil (for frying tortillas)
- 24 each Eggs
- ½ cup Canola oil (for frying eggs)
- 9 cups Refried black beans, warmed
- 2 cups Queso fresco, crumbled
- 3 cups [Reser's Pico de Gallo](#) (71117.00134)
- 12 each Cilantro leaves for garnish

Directions:

1. Heat griddle to 350°F.
2. For the sauce, heat oil and sauté garlic until softened.
3. Add spices and cook for 20-30 seconds until fragrant and not burnt.
4. Add tomato paste and cook 20-30 seconds until deep red and fragrant.
5. Add puréed roasted tomatoes and chicken stock, bring to a simmer.
6. Cook at a low simmer for 15-20 minutes until slightly thickened.
7. Season with kosher salt and keep warm.
8. For plating:
 - 1 Don Pancho Red Chipotle Flour Tortilla, warmed on griddle
 - ½ cup Mexican cheese blend, shredded
 - ¾ cup Spanish rice
 - 4 oz Smoked chicken meat
 - 1 oz Roasted tomato sauce
9. Roll burrito tightly and top with 3 oz Roasted Tomato-Guajillo Sauce, ¼ sliced avocado, sliced, and cilantro for garnish