



Smoked Chicken Burrito Mojado

Yield: 10 each Entrée servings

Ingredients:

- Burrito Filling
 - 10 each Don Pancho 12" Red Chipotle Flour Tortillas ([79341.22337](https://www.resers.com/products/don-pancho-12-inch-red-chipotle-flour-tortillas))
 - 2 ½ lbs. Smoked chicken meat, pulled and warmed
 - 5 cups Mexican cheese blend, shredded
 - 8 cups Spanish-style rice
- Roasted Tomato-Guajillo Sauce (yield 3 cups)
 - ¼ cup Avocado oil
 - 1 Tbsp Garlic, minced
 - ¼ tsp Cumin, ground
 - 1 Tbsp Guajillo chile powder
 - 2 Tbsp Tomato paste
 - 2 each 14 oz cans Fire-roasted tomatoes, blended
 - 1 cup Chicken stock
 - 1 tsp Kosher salt
- Complete plate
 - 3 each Avocado, large
 - 10 Cilantro leaves

Directions:

1. For tostadas, heat oil in a shallow 10" cast iron pan.
2. When the oil is heated, fry the Don Pancho 6" Gordita Flour Tortillas for 15-20 seconds per side (will puff up) and let dry on paper towels.
3. For eggs, heat oil and cook until over easy
4. For each Breakfast Tostada serving, layer on a plate ¼ cup refried black beans, 1 fried tortilla, ½ cup refried black beans, 2 over easy eggs, 2 Tbsp Queso fresco. Serve with a 2 oz ramekin of Reser's Pico De Gallo and garnish with a cilantro leaf for.