

LA CASITA CHICKEN TOSTADAS

CATEGORY Dinner

COOK TIME 6-8 +/- hours

INGREDIENTS

- 4 Large Chicken Breasts
- 8 oz chicken broth
- 8 oz La Casita Hot Sauce - any recipe
- 3 tablespoons salt & pepper or your favorite spice blend
- Tostada shells
- Refried Beans (optional)
- Fresh veggies as garnish
- Queso Fresco, sour cream, shredded cheese, thinly sliced purple onion, and fresh cilantro as garnish.



NOTES FROM LA CASITA

Any leftover meat can be reheated in the microwave, added to wraps, or served cold on a side salad.

DIRECTIONS

1. In a large crockpot or slow cooker, add frozen chicken breasts. Mix chicken broth and La Casita Hot Sauce together and pour over the chicken. Sprinkle spice blend over the top of the chicken. Cover and cook on high for 6-8 hours. +/- depending on the weight of the chicken.
2. Shred chicken with hands or a fork in chicken Picante broth and allow the chicken to absorb the broth.
3. Heat up refried beans in a skillet.
4. After the chicken sits for 30 minutes, use a slotted spoon to remove it and put it in a bowl to drain.
5. Top tostada shells with beans, shredded chicken, and all of your favorite toppings. Add additional La Casita Hot Sauce for more flavor.

