

mexican chicken napoleons



Chicken and black beans are layered between crunchy tortillas and topped with fresh fruit salsa for a healthy and stylish double-decker tostada.

Recipe found in *Spring/Summer 2011 Season's Best™ Recipe Collection*.

ingredients

12	(6-in.) corn tortillas	¼	cup light mayonnaise
2	cups diced cooked unsalted chicken breasts	2	garlic cloves, pressed
1	can (14.5 oz) black beans, drained and rinsed	¼	tsp <i>each</i> salt and coarsely ground black pepper
1	medium red onion, divided	3	kiwi, peeled
1	cup loosely packed fresh cilantro, divided	1	jalapeño pepper, stemmed and seeded
1	cup shredded Chihuahua cheese or Monterey Jack cheese, divided	1–2	limes
		2	cups diced fresh pineapple

advance prep

- Preheat oven to 450°F.
- Dice cooked chicken breasts.
- Drain and rinse black beans.
- Peel red onion and kiwi.
- Wash cilantro and limes; pat dry.
- Wash, stem and seed jalapeño.
- Dice fresh pineapple.

PREPARE TORTILLAS 1

- Trim tortillas using **Pizza Cutter** to make twelve 4-in. squares. Spray both sides of squares with nonstick cooking spray.
- Arrange squares on **Large Bar Pan**, overlapping slightly. Bake 8–10 minutes or until squares begin to brown; remove pan from oven. Turn squares over with **Mini-Serving Spatula**.
- Return to oven; bake 5–7 minutes or until golden brown and very crisp.
- Remove pan from oven to **Stackable Cooling Rack**.

PREPARE CHICKEN MIXTURE 2

- Meanwhile, place chicken and black beans in **Classic Batter Bowl**.
- Coarsely chop onion and cilantro with **Food Chopper**; add half of the onion and cilantro to batter bowl, reserving remaining for salsa.
- Add ¾ cup of the cheese, mayonnaise, garlic pressed with **Garlic Press**, salt and black pepper; mix well with **Small Mix 'N Scraper®**.
- Microwave, uncovered, on HIGH 2–3 minutes or until heated through, stirring once halfway through.

ASSEMBLE NAPOLEONS 3

- Remove six of the tortilla squares from pan; arrange remaining squares on pan in two rows. Top evenly with half of the filling.
- Place reserved squares over filling and top evenly with remaining filling.
- Sprinkle with remaining ¼ cup cheese. Bake 4–6 minutes or until cheese is melted. Remove pan from oven.

PREPARE SALSA & SERVE 4

- Meanwhile, for salsa, finely dice kiwi with **Utility Knife**; finely chop jalapeño with **Food Chopper**.
- Juice limes to measure 2 tbsp.
- In clean batter bowl, combine pineapple, kiwi, jalapeño, lime juice, reserved onion and cilantro.
- Serve salsa with napoleons.