

CHOLULA HOT SAUCE Breakfast Tostada

WHAT'S NEEDED

Ingredients:

For Tostada:

- 12 blue corn tortillas, fried
- 12 eggs
- butter for pan
- Green Chile Sauce (recipe below)
- Black Bean Relish (recipe below)
- Jalapeño Crema (recipe below)
- cilantro for garnish

For Green Chili Sauce:

- 10 tomatillos, medium
- 1/2 cup red onion, roughly chopped
- 1 poblano, stemmed, seeded, roughly chopped
- 6 garlic cloves
- 1 jalapeno, stemmed, seeded, chopped
- 1 bunch cilantro
- 1 tsp. honey
- 2 tbsp. lime juice
- Cholula Green Pepper Hot Sauce to taste

For Black Bean Relish:

- 1 can black beans, drained and rinsed
- 1 cup tomatoes, small diced
- 1/2 cup scallions, sliced
- 2 tbsp. lime juice
- 2 tbsp. olive oil
- salt to taste
- pepper to taste
- Cholula Chipotle Hot Sauce to taste

For Jalapeno Crema:

- 1/2 cup crème fraiche
- Cholula Green Pepper Hot Sauce to taste
- salt to taste

HOW TO MAKE

Preparation - 6 tostadas

Tostada:

1. Fry blue corn tortillas until crispy & set aside. Prepare Green Chili Sauce, Black Bean Relish, & Jalapeno Crema according to recipes below.
2. Make eggs any style. Cook in butter.
3. Layer each layer of the crispy tortillas with the Green Chile Sauce. Top with eggs any style, Black Bean Relish, Jalapeno Crema, and garnish with cilantro sprig (use 2 crispy tortillas for each tostada).

Green Chili Sauce:

1. Preheat oven to 400°F.
2. Place first five ingredients in a roasting pan, toss with canola oil, salt and pepper. Roast at 400°F for about 2 minutes or until tender.
3. Transfer ingredients to a blender and pulse with one bunch of cilantro, honey, lime juice, and Cholula Green Pepper Hot Sauce to make as flavorful as you like.

Black Bean Relish:

1. Combine all ingredients in a bowl and mix together.

Jalapeno Crema:

1. Combine all ingredients in a bowl and mix together.

