



7 LAYER TOSTADA

The delicious flavor and texture of our fried pork takes on a new level of enjoyment in this authentic Mexican dish. We simmer the meat in a zesty tomatillo and chili pepper sauce that is prepared using traditional fresh ingredients. If you are drawn to filling entrées with a mild kick of spice, our authentic Chile Verde is a great way to do so. Passed down through generations, this recipe is perfect as an entrée or as a complement to an unlimited range of dishes.



10

Minutes
Prep Time



15

Minutes
Cook Time



8 TOSTADAS

Servings

INGREDIENTS

15 oz. Package Del Real Foods® Pork Chile Verde

Del Real Foods® Refried Beans

2 Avocados

1 lb. Sour Cream

1 oz. Grated Cheddar Cheese

15 oz. Del Real Foods® Salsa de Molcajete Verde

2 tomatoes, diced

8 corn tortillas

salt and pepper, to taste

16 oz. Canola oil

PREPARATION

Heat a pan over medium heat. Add ½ inch of oil. While the pan is heating, take the avocado, slice it in half and peel. Season with salt and pepper and smash it with a fork. Once the oil is hot, add a tortilla to the pan. Fry for 1 minute, then flip and keep in the oil for another minute, or until golden brown. Take out the tortilla from the pan and pat with a paper towel to remove excess oil. Repeat with the rest of the tortillas. Prepare Del Real Foods® Refried Beans and Del Real Foods® Pork Chile Verde according to package instructions. Add a layer of avocado, beans, pork, cheese, sour cream, tomatoes and Salsa de Molcajete Verde to the fried tortilla and enjoy!