

Roasted Street Corn and Chicken Tostadas

This quick tostada recipe uses street corn, chicken and a little cheese – it's simple and delicious!

Servings 6

Prep Time 5 minutes

Cook Time 10 minutes

Total Time 15 minutes

Ingredients

- 6 [CHI-CHI'S® White Corn Tortillas](#)
- Cooking spray
- 2 cups shredded rotisserie chicken
- 1 teaspoon ground cumin
- 1/2 teaspoon salt
- 1/2 teaspoon chipotle chili powder
- 1 medium red onion, chopped
- 1 1/2 cups frozen corn
- 1/2 cup [CHI-CHI'S® Salsa Verde](#)
- Salt and pepper to taste
- 1/2 cup Mexican shredded cheese
- 1/2 cup chopped cilantro

Directions

1. Lightly coat both sides of CHI-CHI'S® White Corn Tortillas with cooking spray and place on greased baking sheet. Bake at 400° for 10 minutes, flipping halfway.
2. In medium bowl, combine shredded chicken, seasonings, red onion, corn and CHI-CHI'S® Salsa Verde. Salt and pepper to taste.
3. Add mixture to baked tostadas.
4. Top with cheese and cilantro.