

**TOST**  
• **BY TOSTITOS** •



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TOST BY TOSTITOS®

# TOSTITOS® SCOOPS! PARTY PLATTER

## PLANTAIN CEVICHE

MAKES 30 SERVINGS

### Leche De Tigre

*¼ Cup Celery Juice*  
*3 Tablespoons Lime Juice*  
*¼ Cup Coconut Milk*  
*2 Tablespoons Minced Red Onion*  
*2 Tablespoons Aji Amarillo Paste*  
*1 Teaspoon Grated Ginger*  
*1 Teaspoon Kosher Salt*

### Leche de Tigre

Place all ingredients in a blender and blend until smooth. Refrigerate until ready to use.

### Ceviche

Combine all ingredients with Leche de Tigre. Allow to sit for at least 15 minutes before serving.

### Ceviche

*2 Cups Crushed Natuchips® Plantain Chips*  
*½ Cup Minced Red Onion*  
*¼ Cup Minced Celery*  
*¼ Cup Minced Red Bell Pepper*  
*½ Cup Diced Avocado*

## PORK MOJO

MAKES 30 SERVINGS

*2½ Pounds Boneless, Skinless Pork Shoulder*  
*½ Cup Rough Chopped Garlic*  
*¼ Cup Vegetable Oil*  
*1 Cup Sour Orange Juice*  
*¼ Cup Orange Juice*  
*¼ Cup Lime Juice*  
*¼ Cup Lemon Juice*  
*2 Tablespoons Adobo Seasoning*  
*1 Teaspoon Kosher Salt*  
*½ Teaspoon Dried Oregano*  
*½ Teaspoon Ground Cumin*

1. Place vegetable oil in saucepan over high heat. Once the oil begins to shimmer, add the garlic and cook. Constantly move the garlic to prevent burning.
2. Once garlic begins to brown slightly, remove from heat, and add all remaining ingredients except for the pork. Stir until well combined.
3. Place pork and marinade in pressure cooker\* and cook, at high pressure, for 35 minutes. When finished, remove pork from liquid and cool. Shred pork and add back the cooking liquid.

*\*Instead of a pressure cooker, the pork can be cooked over medium heat with a lid for 3 hours. Replace water if needed so the pork does not dry out.*

## QUESO

MAKES 30 SERVINGS

*¼ Cup Vegetable Broth*  
*½ Cup Diced Tomato*  
*2 Tablespoons Minced Onion*  
*1 Teaspoon Chopped Garlic*  
*¼ Cup Chopped Canned Green Chiles*  
*1½ Cups Tostitos® Salsa Con Queso Dip*  
*½ Cup Shredded Sharp Cheddar Cheese*  
*2 Tablespoons Chopped Cilantro*

1. In a small sauce pot, combine the broth, tomato, onion, garlic and green chiles and simmer for 10 minutes but don't boil. Add the Tostitos Salsa con Queso and warm for 5 minutes, then stir in the cheese until melted.
2. Remove from heat and stir in cilantro.

## PICO DE GALLO

MAKES 30 SERVINGS

*2 Cups ¼" Diced Roma Tomato*  
*½ Cup ¼" Diced Red Onion*  
*2 Tablespoons Chopped Jalapeno*  
*1 Teaspoon Minced Garlic*  
*2 Tablespoons Chopped Cilantro*  
*2 Tablespoons Lime Juice*  
*½ Teaspoons Kosher Salt*

1. Mix all ingredients together in medium bowl and refrigerate until ready to use.

## PLATTER

*150 Tostitos® Scoops!®*

1. Place all finished Scoops!® in desired arrangement style on large party tray.

## PLANTAIN CEVICHE SCOOPS!®

MAKES 30 SERVINGS

*2 Cups Plantain Ceviche*  
*(Recipe on page 3)*  
*1 Bag NatuChips®*  
*Plantain Chips*  
*¼ Cup Cilantro Leaves*

1. Place 2 teaspoons of Plantain Ceviche (including some liquid) into Tostitos® Scoops!®.
2. Garnish with single NatuChips® plantain chip and cilantro leaf.

## CUBAN PORK MOJO SCOOPS!®

MAKES 30 SERVINGS

*2 Cups Pork Mojo*  
*(Recipe on page 3)*  
*½ Cup Sliced Green Onion*

1. Place 2 teaspoons of Pork Mojo into Tostitos® Scoops!®.
2. Garnish with sprinkle of sliced green onion.

## QUESO AND PICO DE GALLO SCOOPS!®

MAKES 30 SERVINGS

*2 Cups Queso*  
*(Recipe on page 4)*  
*2 Cups Pico De Gallo*  
*(Recipe on page 4)*

1. Place 1½ teaspoons of Queso into Tostitos® Scoops!®.
2. Top with 1½ teaspoons of Barbacoa.
3. Garnish with thin slice of avocado and a cilantro leaf.

## QUESO AND BARBACOA SCOOPS!®

MAKES 30 SERVINGS

*2 Cups Queso*  
*(Recipe on page 4)*  
*2 Cups Barbacoa*  
*(Recipe on page 14)*  
*½ Cup Thin Avocado Slices*  
*¼ Cup Cilantro Leaves*

1. Place 1½ teaspoons of Queso into Tostitos® Scoops!®.
2. Top with 1½ teaspoons of Barbacoa.
3. Garnish with thin slice of avocado and a cilantro leaf.

## CHICKEN TAGINE SCOOPS!®

MAKES 30 SERVINGS

*2 Cups Chicken Tagine*  
*(Recipe on page 8)*  
*½ Cup Pomegranate Seeds*  
*¼ Cup Chopped Parsley*

1. Place 1 tablespoon of Chicken Tagine into Tostitos® Scoops!®.
2. Top with 3 pomegranate seeds and a sprinkle of chopped parsley.



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# TOSTITOS® MEXICAN PIZZA

**MAKES 30 SERVINGS**

*1 Pound Ground Beef (90/10)*  
*1 Cup Diced Yellow Onion*  
*3 Tablespoons Minced Garlic*  
*1 Packet Taco Seasoning*  
*1 Can Refried Beans (Black or Pinto)*  
*4 Tablespoon Vegetable Oil*  
*1 Pint Pico De Gallo*  
*1 Bag Shredded Mexican-Style Cheese Blend*  
*1 Jar Tostitos® Habanero Salsa*  
*1 Bag Tostitos® Crispy Rounds Tortilla Chips*

1. Add 2 tablespoons of vegetable oil to a pan over medium-high heat. Once hot, add half of the onions and the garlic. Cook until the onions begin to turn translucent, about 3-4 minutes. Add the ground beef and cook, breaking the ground beef into small pieces until the beef is cooked through.
2. Add taco seasoning and  $\frac{1}{4}$  cup of water. Allow to cook for 5 more minutes and remove from heat and set aside.
3. Add remaining 2 tablespoons of vegetable oil to the same pan over medium heat. Add remaining half of onions and garlic to pan and cook until the onions begin to turn translucent, about 3-4 minutes.
4. Add the can of refried beans and stir until mixture is uniform. Continue to cook for 5 more minutes. Set aside.
5. To build the pizza, place about  $\frac{1}{2}$  teaspoon of refried beans onto 2 Crispy Rounds. On one of the rounds, add 1 teaspoon of ground beef. Place the second Crispy Round on top of the ground beef, creating a 'sandwich'. On top of the pizza, place  $\frac{1}{2}$  teaspoon of Habanero Salsa and smooth it out evenly. On top of salsa, place 1 teaspoon of Pico de Gallo and finish with a sprinkle of shredded cheese.
6. Repeat until all of the beef and beans are used up.



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# TOSTITOS® CRISPY CAULIFLOWER ROUNDS

**MAKES 30 SERVINGS**

*30 Tostitos® Salsa Verde Crispy Rounds Tortilla Chips*  
*2 Cups Warmed Cauliflower-Corn Puree (Recipe Below)*  
*2 Cups Warmed Roasted Corn and Cauliflower Mix (Recipe Below)*  
*¼ Cup Chopped Cilantro*

1. Place Tostitos® Salsa Verde Crispy Rounds Tortilla Chips on tray.
2. Top each round with ½ tablespoon of the cauliflower-corn puree followed by a ½ tablespoon of roasted corn and cauliflower mix.
3. Garnish toppings with sprinkle of chopped cilantro.

## CAULIFLOWER-CORN PUREE

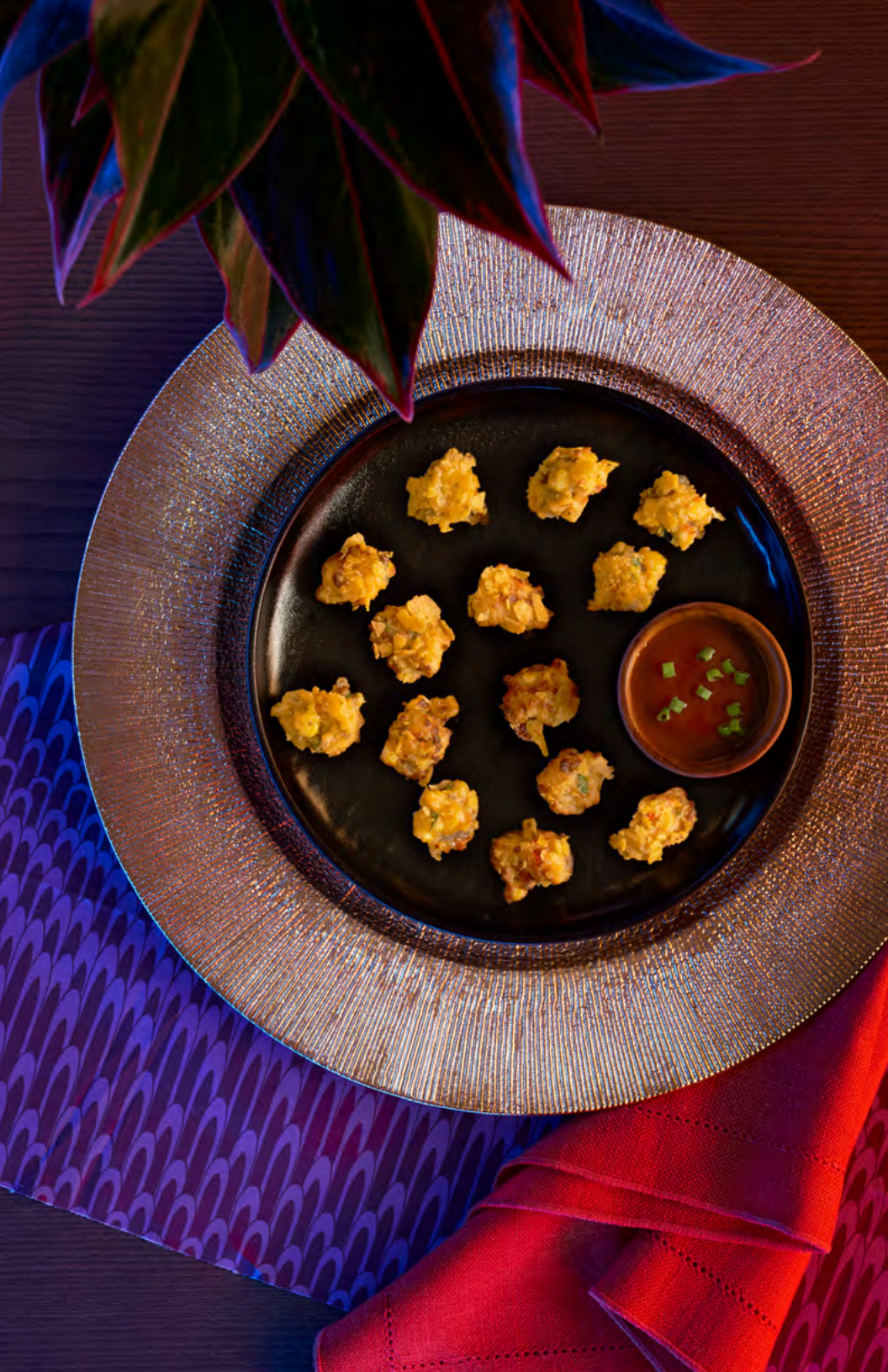
*1 Cup Cauliflower Florets*  
*¾ Cups Fresh Corn Kernels*  
*1 Halved Yellow Onion*  
*2 Peeled Garlic Cloves*  
*½ Cup Ground Tostitos® Salsa Verde Crispy Rounds Tortilla Chips*  
*1 Tablespoon Butter*  
*1 Tablespoon Mexican Crema*  
*1 Teaspoon Kosher Salt*

1. Steam the cauliflower florets, corn kernels, onion, and garlic until the cauliflower is very soft, about 20 minutes.
2. Place in a food processor with the ground Tostitos®, crema, and butter and puree to a smooth puree. Add salt and adjust to taste.

## ROASTED CORN AND CAULIFLOWER MIX

*2 Cups Small Cauliflower Florets*  
*1 Pound Bag Frozen Yellow Corn*  
*2 Teaspoon Olive Oil*  
*¼ Teaspoon Guajillo Chile Powder*  
*½ Teaspoon Kosher Salt*  
*¼ Teaspoon Ground Black Pepper*

1. Preheat oven to 475 degrees.
2. Place the cauliflower and corn in medium bowl. Add olive oil and seasonings. Toss to coat vegetables well.
3. Pour contents onto sheet pan and place in the oven for 17 minutes or until mostly blackened on the outside. Remove from oven and allow to cool.



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# TOSTITOS® MUSHROOM CORN FRITTERS

MAKES 30 FRITTERS

*¾ Cup All-Purpose Flour*  
*1 Cup Finely Ground Tostitos® Cantina Traditional Tortilla Chips*  
*¾ Teaspoon Baking Powder*  
*¼ Teaspoon Baking Soda*  
*½ Teaspoon Salt*  
*1 Tablespoon Porcini Mushroom Powder*  
*1 Tablespoon Korean Chile Flakes*  
*2 Eggs, Separated*  
*3 Tablespoons Melted Butter*  
*¼ Cup Buttermilk*  
*2 Tablespoons Finely Diced Onion*  
*2 Tablespoons Finely Diced Red Bell Peppers*  
*1 Tablespoon Chopped Garlic*  
*1 Tablespoon Finely Grated Ginger*  
*¼ Cup Finely Sliced Green Onion*  
*2 Tablespoons Chopped Cilantro*  
*1½ Cups Fresh Corn Kernels*  
*1½ Cups Hon-Shimeji Mushrooms, Cut In ½" Lengths, Sautéed Lightly and Chilled*  
*½ Cup Grated Pepper Jack Cheese*  
*2 Tablespoons Sugar*  
*¼ cup All-Purpose Flour*  
*1 Egg*  
*1 Cup Finely Ground Tostitos Cantina Traditional Tortilla Chips*  
*Vegetable Oil for Frying*

1. In a mixing bowl, combine dry ingredients (¾ cup AP flour, ground Tostitos®, baking powder, baking soda, salt, mushroom powder, and Korean chile flakes).
2. In a separate mixing bowl, combine the egg yolks and buttermilk and whisk in the melted butter. Add the onion, bell peppers, ginger, green onion, cilantro, mushrooms, cheese, and corn kernels.
3. Using an electric mixer or handheld mixer, whip the egg whites and sugar together to stiff peaks.
4. Mix the dry and wet ingredients and then fold ½ of the egg whites in to lighten the batter and then fold that mixture into the remaining ½ of the egg whites.
5. Using a #40 scoop, scoop the thick batter onto a baking sheet lined with parchment paper, then place in the freezer.
6. Once frozen, use standard breading procedure of flour, egg wash (1:1 beaten egg and water) and ground Tostitos®. Keep frozen until ready to fry.
7. Heat the vegetable oil to 325 degrees and fry until they are golden brown all around, about 3-4 minutes. Remove from the oil and drain on paper towels.
8. Serve hot with Gochujang Sauce.

## SWEET CHILI SAUCE

*6 Tablespoons Gochujang*  
*4 Tablespoons Maple Syrup*  
*1 Tablespoon Rice Vinegar*  
*1 Tablespoon Soy Sauce*  
*1 Tablespoon Sesame Oil*

*2 Tablespoons Chopped Garlic*  
*2 Teaspoons Grated Ginger*  
*1 Tablespoon Chopped Green Onion*  
*1 Teaspoon Toasted White Sesame Seeds*  
*1 Teaspoon Black Sesame Seeds*

Mix all ingredients together and refrigerate until ready to serve.

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# TOSTITOS® MOROCCAN CHICKEN TAGINE

**MAKES 20 SERVINGS**

*20 Tostitos® Salsa Verde Crispy Rounds Tortilla Chips*  
*2 Cups Moroccan Chicken Tagine (Recipe Below)*  
*2 Cups Cilantro Lime Couscous (Recipe on page 9)*  
*½ Cup Pomegranate Seeds*  
*½ Cup Micro Parsley*

1. On top of each Tostitos® Salsa Verde Crispy Rounds place about 1½ tablespoons of couscous and make a well in the center.
2. Spoon 1½ tablespoons of hot tagine in the center.
3. Top with a sprinkle each of pomegranate seeds and micro parsley.

## MOROCCAN CHICKEN TAGINE

*2½ Pounds Boneless, Skinless Chicken Breast*  
*1 Cup Chermoula Marinade (Recipe on page 9)*  
*¼ Cup Clarified Butter*  
*2 Cups Diced Red Onion*  
*¼ Cup Chopped Garlic*  
*2 Tablespoons Grated Ginger*  
*2 Tablespoons Ground Coriander Seed*  
*¾ Teaspoon Ground Black Pepper*  
*¼ Teaspoon Cayenne Pepper*  
*1 Cinnamon Stick*  
*¼ Teaspoon Saffron*  
*2 Tablespoons Minced Preserved Lemon*  
*⅓ Cup Diced Dried Apricots*  
*2 Tablespoons Orange Zest*  
*2 Tablespoons Harissa*  
*3 Tablespoons Honey*  
*½ Cup Pomegranate Juice*  
*2 Cups Chicken Stock*

1. Marinate the chicken in the Chermoula marinade overnight.
2. Sear the chicken in a skillet on all sides until brown and set aside.
3. In a large pot, add the clarified butter and onion and cook on high heat to brown the onion.
4. Reduce the heat to medium and add the garlic, ginger, spices, preserved lemon, dried apricots, and orange zest. Cook slowly for another 20 minutes.
5. Add the harissa, honey, pomegranate juice, and chicken stock and bring to a boil. Add the seared chicken breasts to the liquid. Cover and cook in the oven at 325 degrees for about 20 minutes. Remove the chicken from the sauce and set aside.
6. Transfer half of the sauce to a blender and blend to smooth, then mix it back into the remaining sauce.
7. Cut the chicken breast meat into ¼ inch dice.
8. When ready to serve, warm the sauce and add the chicken back in.



## CHERMOULA MARINADE

*½ Cup Olive Oil*  
*2 Cups Diced Red Onions*  
*¼ Cup Chopped Garlic*  
*⅓ Cup Grated Fresh Ginger*  
*⅓ Cup Minced Preserved Lemon*  
*2 Seeded and Coarsely Chopped Guajillo Chiles*  
*2 Teaspoons Saffron Threads*  
*¼ Cup Sweet Paprika*  
*¼ Teaspoon Ground Bay Leaves*  
*1 Tablespoon Ground Coriander*  
*¼ Cup Ground Cumin*  
*½ Cup Finely Chopped Parsley*  
*½ Cup Chopped Cilantro*  
*⅓ Cup Lemon Juice*  
*3 Teaspoons Kosher Salt*

1. In a sauce pot, heat olive oil over medium heat and sweat the onion, garlic, and ginger until tender.
2. Add the preserved lemon, chiles, saffron, paprika, bay leaves, coriander, and cumin. Continue cooking on low heat for another 10 minutes, stirring frequently.
3. Remove from the stove and allow to cool. Place in food processor and process to a smooth paste.
4. Add in the chopped parsley, cilantro, lemon juice and salt and pulse a couple of times. Remove and refrigerate for up to two weeks.

## CILANTRO LIME COUSCOUS

*1 Box Near East® Roasted Garlic Couscous*  
*1 Tablespoon Extra Virgin Olive Oil*  
*¼ Cup Finely Minced Onion*  
*2 Teaspoons Grated Garlic*  
*2 Teaspoons Grated Ginger*  
*1 Pinch Saffron*  
*1 Teaspoon Lime Zest*  
*2 Tablespoons Lime Juice*  
*¼ Cup Chopped Cilantro*

1. In a sauce pot add 1¼ cups water, the contents of the Near East® couscous seasoning packet, olive oil, onion, garlic, ginger, saffron and lime zest. Bring to a low simmer for 10 minutes.
2. Raise to a boil and add the couscous, stir well and cover. Remove from heat for 10 minutes.
3. Remove lid, fluff couscous with fork, and add lime juice and cilantro.





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# TOSTITOS® SALSA VERDE CHILAQUILES SKILLET

**SERVES 4**

*4 Cups Tostitos® Salsa Verde Crispy Rounds Tortilla Chips*

*1½ Cups Chile Verde Sauce (Recipe Below)*

*4 Tablespoons Unsalted Butter*

*¾ Cup Grated Pepper Jack Cheese*

*¾ Cup Grated Oaxaca Cheese*

*¾ Cup Grated Queso Quesadilla Cheese*

*1 Large Avocado, sliced*

*2 Tablespoons Mexican Crema*

*2 Tablespoons Coarsely Chopped Cilantro*

*1 Tablespoon Crumbled Cotija Cheese*

1. Preheat the convection oven to 400 degrees and place an 8-inch cast iron skillet or baking dish in the oven.
2. After the oven has pre-heated, in a mixing bowl toss the chips with warm Chile Verde Sauce.
3. Remove the skillet from the oven and lightly grease the bottom and sides with butter. Arrange ⅓ of the chips evenly on the bottom and top with ⅓ of the pepper jack, Oaxaca, and queso quesadilla cheeses, then repeat with 2 more layers, cheese being the top layer. Pour any sauce left in the bowl over the top and place in the oven for about 5 minutes until bubbling and melted.
4. Remove from the oven and top with avocado, cilantro, and cotija cheese.

## CHILE VERDE SAUCE

*10 Tomatillos*

*5 Anaheim Chiles*

*2 Poblano Peppers*

*1½ Cups Diced Yellow Onion*

*8 Cloves Chopped Garlic*

*½ Cup Water*

*2 Tablespoons Chopped Cilantro*

*2 Teaspoons Kosher Salt*

*2 Tablespoons Lime Juice*

1. Preheat oven to 400 degrees.
2. Place the tomatillos, Anaheim chiles, and Poblano peppers on a small sheet tray and roast in the oven for 20 minutes.
3. Remove from oven and cool. Once cool to touch, remove skins and seeds from chiles and peppers. Roughly chop the tomatillos, chiles, and peppers.
4. In a small sauce pot, combine the roasted ingredients, onion, garlic, and water and simmer over medium-low heat for 20 minutes. Transfer to a food processor with the cilantro and pulse until no large pieces remain. Add salt and lime juice. Adjust salt and lime juice to taste.

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# TOSTITOS® THAI CORN FRIED SHRIMP

MAKES 30 SHRIMP

*½ Cup All-Purpose Flour*  
*½ Cup Corn Meal*  
*¼ Cup Finely Ground Tostitos® Cantina Traditional Tortilla Chips*  
*¾ Teaspoon Baking Powder*  
*¼ Teaspoon Baking Soda*  
*½ Teaspoon Salt*  
*2 Eggs, Separated*  
*¾ Cup Buttermilk*  
*3 Tablespoons Melted Butter*  
*2 Tablespoons Finely Diced Onion*  
*2 Tablespoons Finely Diced Red Bell Peppers*  
*1 Teaspoon Chopped Garlic*  
*1 Tablespoon Grated Fresh Ginger*  
*2 Teaspoons Grated Lemongrass*  
*2 Teaspoons Grated Galangal*  
*¼ Cup Finely Sliced Green Onion*  
*2 Tablespoons Chopped Cilantro*  
*2 Teaspoons Finely Chopped Thai Chilies*  
*2 Tablespoons Chopped Thai Basil*  
*2 Tablespoons Chopped Fresh Mint*  
*1 Cup Grilled Corn Kernels*  
*2 Teaspoon Sugar*  
*30 Pieces U-15 Shrimp, Peeled and Deveined, Tail On*  
*2 Cups Coarsely Ground Mix of Tostitos® Restaurant Style, Tostitos® Cantina Traditional, and Tostitos® Simply Blue Corn Tortilla Chips*  
*Vegetable Oil for Frying*  
*Sweet Chili Sauce for Dipping (Recipe Below)*

1. In a mixing bowl, combine dry ingredients (flour, corn meal, finely ground Tostitos®, baking powder, baking soda, and salt).
2. In a separate mixing bowl, combine the egg yolks and buttermilk and whisk in the melted butter. Add the onion, bell peppers, garlic, ginger, lemongrass, galangal, Thai chiles, green onion, cilantro, Thai basil, mint, and corn kernels.
3. Using an electric mixer or handheld mixer, whip the egg whites and sugar together to stiff peaks.
4. Mix the dry and wet ingredients and then fold ½ of the egg whites in to lighten the batter and then fold that mixture into the remaining ½ of the egg whites.
5. Heat the vegetable oil to 350 degrees. Holding the tail of the shrimp, dip each shrimp in the batter and move it around in the batter, then remove from the batter, scatter a little of the coarsely ground mixed Tostitos® on the outside and slowly lower into the oil and cook until golden brown, about 3 minutes. Remove from the oil and drain on paper towels.
6. Serve hot with Sweet Chili Sauce and garnish with fresh herb leaves.

## SWEET CHILI SAUCE

*½ Cup Thai Sweet Chili Sauce*  
*1 Tablespoon Fish Sauce*  
*2 Teaspoons Soy Sauce*  
*2 Tablespoons Lime Juice*

*1 Tablespoon Fried Garlic*  
*1 Teaspoon Chopped Thai Chilies*  
*1 Tablespoon Chopped Thai Basil*  
*1 Tablespoon Thinly Sliced Green Onion*

Mix all ingredients together and refrigerate until ready to serve.





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# TOSTITOS® LOADED CRISPY CHICKEN

**MAKES 30 SERVINGS**

## *Marinade*

3 Pounds 1½ Inch Cubed Boneless, Skinless Chicken Breast

1 Tablespoon Soy Sauce

2 Teaspoons Brown Sugar

¼ Teaspoon Salt

1 Tablespoon Tostitos® Habanero Salsa

¼ Teaspoon Ground White Pepper

¼ Teaspoon Ground Black Pepper

1 Pinch Cayenne Pepper

## *Breading*

2 Cups All-Purpose Flour

2 Tablespoons Potato Starch

1 Teaspoon Fine Kosher Salt

1 Teaspoon Ground Black Pepper

½ Teaspoon Ground White Pepper

1/8 Teaspoon Cayenne Pepper

1 Cup Coarsely Ground Tostitos® Restaurant Style Tortilla Chips

1 Cup Coarsely Ground Tostitos® Cantina Traditional Tortilla Chips

1 Cup Coarsely Ground Simply Tostitos® Blue Corn Tortilla Chips

## *Toppings*

1 Jar Tostitos® Avocado Salsa

1 Jar Tostitos® Habanero Salsa

1 Pint Mexican Crema

½ Cup Crumbled Cotija Cheese

¼ Cup Cilantro Leaves

1. Combine chicken with all marinade ingredients and marinate for 2 hours. Remove from marinade and set aside until ready to bread and fry.
2. Sift together the flour, potato starch, salt, and spices. Split this mixture in half.
3. Mix half of the mixture with the coarsely ground chips.
4. Dredge each piece of chicken in the flour without chips, then dip in water, shaking off excess water, then dip in the flour with the chips.
5. Fry at 350 until internal temperature reaches 165.
6. Put a pick or bamboo skewer into each piece of fried chicken and top with a small dollop of avocado and habanero salsa, a drizzle of Mexican crema, a sprinkle of crumbled cotija cheese, and a single cilantro leaf.

TOST BY TOSTITOS®

# TOSTITOS® BARBACOA AREPAS

## MAKES 10 SERVING

1 Arepa  
1½ Tablespoons Refried Black Beans  
2 Tablespoons Barbacoa (Recipe on page 14)  
1 Tablespoon Crumbled Queso Fresco  
2 Slices Avocado  
Mexican Crema  
Tostitos® Habanero Salsa

1. While still warm, slice top side of arepa and open, creating a pocket.
2. Fill with refried black beans, barbacoa, queso fresco, and avocado.
3. Continue filling arepas until all are filled.
4. Serve with Mexican crema and Tostitos® Habanero Salsa on the side.
5. Repeat process until you make 10 Barbacoa arepas.

## AREPAS

1 Teaspoon Kosher Salt  
2 Cups Precooked White Cornmeal Arepa Flour, plus more as needed  
1 Teaspoon Vegetable Oil, Divided, plus more as needed

1. Whisk the salt and 2½ cups warm water in a large bowl until salt dissolves, about 1 minute.
2. Slowly pour the arepa flour, vigorously mixing by hand as you add the flour. It will start out thin and porridge-like and quickly become a soft, thick dough when all the flour is added. Continue kneading for about 2 minutes, ensuring no lumps remain (some small ones are okay). Dough should be moist and tacky but not sticky. If it feels too sticky, add a tablespoon of flour at a time, mixing well after each addition. Shape a small ball of dough into a disk—if the edges crack, the dough is too dry. Add water a tablespoon at a time to adjust texture. Cover bowl tightly with a lid or plastic wrap and set aside for at least 10 minutes and up to 2 hours to fully hydrate.
3. Divide dough into 10 portions. Lightly grease your palms with vegetable oil. Flatten each dough ball into a disk about 4" across and approximately ⅓" thick. Transfer disks to a parchment-lined rimmed baking sheet. Cover tightly with plastic wrap to prevent dough from drying out as you cook arepas.
4. Heat a large nonstick or cast-iron skillet with lid over medium-high. Using a pastry brush or crumpled paper towel, coat pan with ½ tsp. vegetable oil. Place arepas in pan 1–2 at a time (depending on how many fit), cover, and cook until underside is dry with golden brown spots, 7–9 minutes. Uncover, flip using an offset spatula, and continue to cook, uncovered, until second side is dry with pale golden spots, about 4 minutes. Arepa will sound faintly hollow when tapped.



## BARBACOA

*1 Pound 3 Inch Cubes Chuck Roast*  
*1 Tablespoon Vegetable Oil*  
*1 Cup Diced Yellow Onion*  
*2 Tablespoons Minced Garlic*  
*1 Tablespoon Chopped Chipotle in Adobo*  
*2 Tablespoons Fresh Lime Juice*  
*2 Teaspoons Apple Cider Vinegar*  
*¼ Teaspoon Ground Cumin*  
*1 Pinch Dried Mexican Oregano*  
*½ Teaspoon Kosher Salt*  
*½ Teaspoon Ground Black Pepper*  
*1 Pinch Ground Clove*  
*½ Cup Beef Stock*  
*½ Cup Tostitos® Medium Chunky Salsa*

1. In skillet, heat the vegetable oil over high heat and brown the pieces of meat on all sides and set aside.
2. Reduce the heat and add the onion and garlic and cook about 5 minutes until golden brown.
3. Transfer to a sauce pot, add the seared beef and all remaining ingredients.
4. Cover and place in a 300-degree oven for about 3 hours until extremely tender and falling apart.
5. Allow to cool for 30 minutes, then while still warm, shred the meat and return to the sauce.
6. Cover and refrigerate for up to 2 weeks. When needed, warm before use.



TOST BY TOSTITOS®

# TOSTITOS® HINT OF LIME STRAWBERRY MARGARITA CHEESECAKE BITE

## MAKES 25 SERVINGS

1 Tablespoon Cheesecake (Recipe Below)  
½ Tablespoon Tostitos® Crunch  
(Recipe on page 16)  
1 Jar Strawberry Jam  
Lime Sugar (Recipe on page 16)  
1 Can Whipped Cream

1. Dip one edge of appetizer spoon into strawberry jam, then into lime sugar.
2. Pipe cheesecake into each spoon. Garnish with Tostitos® Crunch and a small dollop of whipped cream.

## CHEESECAKE

¾ Cup Heavy Cream  
2 Egg Yolks  
¾ Cup Granulated Sugar  
¼ Teaspoon Kosher Salt  
1 Pound Cream Cheese,  
Softened  
1 Teaspoon Vanilla Extract  
1 Tablespoon Lime Juice,  
Fresh  
Strawberry Margarita Swirl  
(Recipe on page 16)

1. Heat heavy cream to boiling. Set aside to cool for 15 minutes.
2. Whisk egg yolks with sugar and salt. (Mixture will be thick and sandy.)
3. Whisk cooled cream into egg mixture a little at a time until completely combined.
4. Return mixture to pot and heat over low heat, whisking constantly, until mixture thickens and just begins to bubble. Remove pot from heat immediately. Cool mixture to room temperature.
5. In stand mixer with paddle attachment, combine cream cheese, vanilla, and lime juice.
6. Paddle in cooled egg/cream mixture until completely smooth.
7. By hand, gently add Strawberry Margarita Swirl.
8. Transfer mixture to piping bag. Do not cut tip too small, or swirl will be lost.



## STRAWBERRY MARGARITA SWIRL

*2½ Tablespoons Cold Water*

*3½ Teaspoons Knox Gelatin*

*6 Ounces Thawed Frozen Strawberries with Sugar*

*½ Cup Thawed Frozen Limeade Concentrate*

*1 Ounce Silver/Blanco Tequila (Optional)*

*1 Ounce Triple Sec (Optional)*

1. Sprinkle gelatin over cold water. Stir to combine. Let sit for 5 minutes.
2. Puree strawberries. Heat strawberry puree to boiling. Remove from heat.
3. Whisk gelatin mixture into strawberries.
4. Whisk in limeade, tequila, and triple sec.
5. Chill mixture at room temperature, stirring with rubber spatula occasionally until soft set.

## TOSTITOS® CRUNCH

*1 Cup Crushed Tostitos® Hint of Lime Tortilla Chips*

*½ Cup Granulated Sugar*

*¼ Cup Instant Nonfat Dry Milk Powder*

*½ Teaspoon Kosher Salt*

*6 Tablespoons Melted Unsalted Butter*

1. Mix crushed chips with sugar, milk powder, and salt.
2. Stir in melted butter.
3. Spread mixture on parchment-lined sheet pan.
4. Toast in 250°F oven for 30 minutes. (Mixture should become crunchy as it cools.)
5. Break cooled crunch into pieces.

## LIME SUGAR

*1½ Tablespoons Granulated Sugar*

*1 Teaspoon Lime Zest*

1. Combine sugar with zest.

