

DINNERLY



Cheesy Tostadas with Readymade Chicken Cutlet

Guac & Crema



under 20min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make these chicken tostadas? Personally, we'd choose B. This dish requires absolutely no prepwork—just bake the tortillas, chicken, and cheese. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- 6 (6-inch) corn tortillas
- ½ lb pkg ready to heat chicken cutlets ^{1,2,3}
- ¼ oz taco seasoning
- 2 oz shredded cheddar-jack blend ²
- 1 oz sour cream ²
- 2 (2 oz) guacamole

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet
- medium skillet

ALLERGENS

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

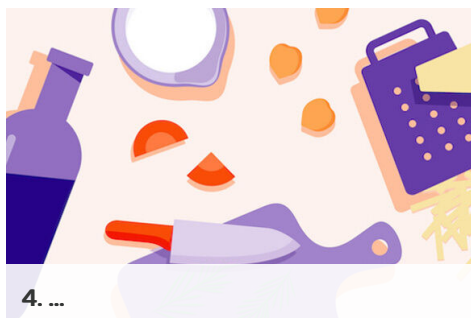
Calories 720kcal, Fat 39g, Carbs 64g, Protein 31g



1. Bake tortillas

Preheat oven to 425°F with a rack in the center.

Spread out **tortillas** on a rimmed baking sheet (it's ok if they overlap). Drizzle both sides with **oil** and sprinkle with **a pinch of salt**. Bake on center oven rack until crisp and lightly browned in spots, 3–4 minutes per side (watch closely as ovens vary). Set aside until step 3.



What were you expecting, more steps?



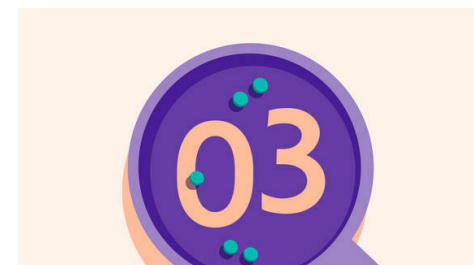
2. CHICKEN CUTLET VARIATION

Heat **2 tablespoons oil** in a medium skillet over medium-high until shimmering. Add **chicken cutlets**; cook until golden brown, crispy, and warmed through, 2–4 minutes per side. Transfer to a paper towel-lined plate. Sprinkle over **taco seasoning** and lightly season with **salt**, and **pepper**.

Cut chicken into 1-inch pieces.



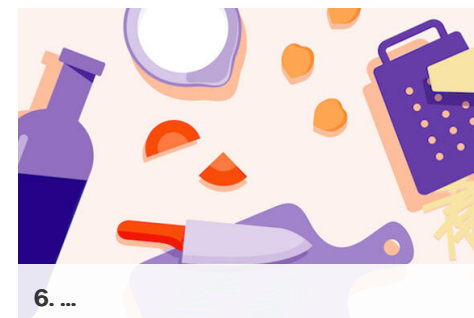
You're not gonna find them here!



3. Finish & serve

Divide **chicken** between **baked tortillas**, then sprinkle **cheese** over top. Bake on center oven rack until cheese is melted, about 5 minutes. In a small bowl, thin **sour cream** with **1 teaspoon water** at a time until it drizzles from a spoon.

Drizzle **crema** over **chicken and cheese tostadas** and dollop **guacamole** over top. Enjoy!



Kick back, relax, and enjoy your Dinnerly!