

# DINNERLY



## No Chop! Daring Plant-Based Chicken Tostadas

with Cheddar, 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 plant-based chicken tostadas? Personally, we'd choose B. This dish requires absolutely no prepwork—just bake the tortillas, plant-based 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
- 8 oz pkg plant-based chicken <sup>6</sup>
- ¼ oz taco seasoning
- 2 oz shredded cheddar-jack blend <sup>7</sup>
- 1 oz sour cream <sup>7</sup>
- 2 (2 oz) guacamole

### WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

### TOOLS

- rimmed baking sheet

### ALLERGENS

Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 590kcal, Fat 28g, Carbs 55g, Protein 36g



#### 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.



#### 2. PLANT CHICKEN VARIATION

Pat **plant-based chicken** very dry. Break into bite-sized pieces. Season with **taco seasoning** and **salt**.

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add plant-based chicken in a single layer and cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and continue cooking until warmed through, about 2 minutes more; transfer to a plate.



#### 3. Finish & serve

Divide **plant-based 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 **plant-based chicken** and **cheese tostadas** and dollop **guacamole** over top. Enjoy!



4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!