

A top-down view of a meal featuring two tomato tostadas on a yellow plate, topped with chipotle mayo, tomatoes, avocado, and radishes. Surrounding the plate are bowls of salad, refried beans, rice, and a bowl of chipotle mayocrema. A circular callout points to the toppings.

## TOMATO TOSTADAS WITH CHIPOTLE MAYOCREMA

GOES GREAT WITH...

Essential Mexican  
salad veg (p192)  
from How to Be a  
Taco Legend

EXTRAS  
#13

### ALSO WORKS A TREAT WITH...

- Any leftover cooked veg or roasted meat

### RAISE YOUR GAME BY...

Serving with a selection of different salsas from mild to hot!



# TOMATO TOSTADAS WITH CHIPOTLE MAYOCREMA

Prep  
15 mins

Cook  
40 mins

Heat  


Serves  
4  
with sides

Tostadas are like Mexican pizzas - crispy tortilla bases topped with fresh ingredients such as beans, cheese and salsas. They make a fun, hands-on dinner where you can pile up the toppings at the table, and are a great way to use up tortillas that have gone past their best, as even these will be fine when crisped up and topped!

6 **tomatoes** - thinly sliced  
1 **lime** - halved for juicing  
1 **avocado** or 100g **radishes** - thinly sliced  
100g **white cheese** (eg feta, Lancashire etc) - crumbled  
75g **sour cream**  
75g **mayonnaise**  
400g **tin of black beans**  
8 **mini soft corn tortillas**  
or **wraps** (or use 4 large ones)

1 tsp



**ANCHO BLEND**

A pinch of



**CANELA BLEND**

2 tsp



**CHIPOTLE BLEND**

2 tsp



**ORÉGANO BLEND**

1

Preheat the oven to 180°C/gas mark 4

2

Lay the tomatoes on a parchment lined baking tray. Mix ¼ tsp salt with ½ tsp sugar and 2 tsp **ORÉGANO BLEND**, then sprinkle evenly over the tomatoes. Bake for 30 minutes or until slightly shrunken and starting to colour around the edges

3

Bake the tortillas for 5 minutes or until crispy and starting to turn golden brown. Turn and bake for further 5 minutes or until totally dry and crispy on both sides. Leave to one side to cool

4

To make the mayocrema, mix the mayonnaise with the sour cream, a squeeze of lime, a pinch of salt and 2 tsp **CHIPOTLE BLEND** to a smooth sauce. Leave to one side

5

Blend the black beans (including all the liquid from the tin) with 1 tsp **ANCHO BLEND**, a pinch of **CANELA BLEND** and ¼ tsp salt to a smoothish sauce

6

Heat 3 tbsp oil in a wide pan then add the blended beans and fry for 1 minute. Turn the heat down and simmer for 10 minutes, stirring frequently, or until thickened and a spoon stirred through the centre leaves a trail

7

Top the crispy tortillas with the blended beans, baked tomatoes, mayocrema, avocado and cheese, with the remaining lime to squeeze over at the table