

TEX-MEX CRUMBLE TOSTADA



SERVES 4 | PREP 5 min | COOK 5 min

INGREDIENTS

- ◇ **1 cup** Plantly Tex-Mex Crumbles
- ◇ **4** Corn tortillas
- ◇ **1 cup** Canned traditional refried beans
- ◇ **1/2 cup** Iceberg lettuce, shredded
- ◇ **1/2 cup** Pico de gallo, or preferred salsa
- ◇ **1/4 cup** Guacamole
- ◇ **Cotija cheese** (optional)
- ◇ **Cilantro leaves** (optional)
- ◇ **Lime wedges** (optional)

INSTRUCTIONS

- 1.** Using a shallow fryer set up at 325°F, fry each corn tortilla until crisp and golden brown. Set aside over a paper towel and season with salt.
- 2.** In a small sauté pan over medium heat, add Plantly Tex-Mex Meatless Crumbles and warm throughout.
- 3.** Heat refried beans on stovetop over medium heat until warm, stirring occasionally.
- 4.** To assemble, On each crispy corn tortilla, evenly portion refried beans, Plantly Tex-Mex Meatless Crumbles, iceberg lettuce, pico de gallo, guacamole, Cotija cheese, and top with cilantro leaves.
- 5.** Serve immediately with lime wedges.

PLANTLY TEX-MEX MEATLESS CRUMBLES

are flavorful Tex-Mex-style crumbles seasoned with paprika, onion, garlic, and other spices.



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