

VEGAN KIMCHI TOSTADAS

Vegan | Gluten Free | Dairy Free

Serves 3 | Active Time 10 Minutes | Total Time 25 Minutes



INGREDIENTS :

- 12 El Milagro Tostada
- 12 oz Farmhouse Kitchen Refried Beans
- 12 oz Farmhouse Kitchen Vegan Kimchi
- ☒ 1 lb Village Farms Cherry Tomatoes
- 2 G & S Groves Avocado
- 8 oz Gulf Pacific White Rice
- 1 oz Farmhouse Kitchen Mexican Rice Spice

YOU WILL NEED :

- Canola, Olive, or Other Neutral-Tasting Oil
- Salt & Pepper

INSTRUCTIONS :

Add rice, Mexican Rice Spice, 2 cups of water and 2 tsp of oil to a medium saucepan. Bring to a boil, stir once, and cover. Reduce heat to low and cook for 20 minutes. Remove from heat and keep covered for 10 more minutes. Fluff the rice with a fork before serving.

Add beans to a saucepan and turn on medium-low to warm the beans. Quarter the sweet peppers and remove seeds and ribs. Cut into strips. Heat a saute pan over medium-high heat and add 1 tbsp of oil. Add cherry tomatoes and saute for 5 minutes or until blistered and juices begin to run. Season with salt and pepper. Keep warm.

Cut avocado in half and remove the pit. Cut the green flesh into strips and use a spoon to remove from the skin. Set aside.

Assemble the tostada: Spread beans on tostada shells, top with blistered cherry tomatoes, avocado, and finally the kimchi. Serve the tostadas alongside Mexican rice. Enjoy!

**Farmers and Vendors subject to change based on availability

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