

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
¼ lb Veg Out! Farms Sweet Peppers
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 peppers and saute for 3 minutes or until caramelized on the edges. 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 peppers, 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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