## **BEAN AND GUACAMOLE TOSTADAS**











Nutrition Programs & Services

## **INGREDIENTS:**

- 1 package Corn Thins
- 1 can refried beans
- 2 avocados
- 1 lime
- A pinch of salt

## **INSTRUCTIONS:**

- 1. Heat the beans by placing in a microwave proof bowl, heating, and stirring in 30 sec intervals until heated through or place beans in a pot on the stovetop on low heat. Stir until heated through.
- 2. To make the guacamole: mash avocado, add lime juice and salt, and stir until well mixed.
- 3. Layer the tostadas by spreading a spoonful of the beans on top of the Corn Thins. Then top with a spoonful of guacamole.
- 4. Eat and enjoy!

**Yield**: 4-6 servings (2 tostadas per person) **Source**: *Nutrition Department Original* 

The ingredients for this recipe can be purchased with CalFresh benefits. To learn more about or how to apply for CalFresh benefits, call Humboldt County DHHS Social Services at 1-877-410-8809 or visit benefitscal.com.

## **BEAN AND GUACAMOLE TOSTADAS**





# Harvest of the Month





### **INGREDIENTS:**

- 1 package Corn Thins
- 1 can refried beans
- 2 avocados
- 1 lime
- A pinch of salt

### **INSTRUCTIONS:**

- 1. Heat the beans by placing in a microwave proof bowl, heating, and stirring in 30 sec intervals until heated through or place beans in a pot on the stovetop on low heat. Stir until heated through.
- 2. To make the guacamole: mash avocado, add lime juice and salt, and stir until well mixed.
- 3. Layer the tostadas by spreading a spoonful of the beans on top of the Corn Thins. Then top with a spoonful of guacamole.
- 4. Eat and enjoy!

**Yield**: 4-6 servings (2 tostadas per person) **Source**: *Nutrition Department Original* 

The ingredients for this recipe can be purchased with CalFresh benefits. To learn more about or how to apply for CalFresh benefits, call Humboldt County DHHS Social Services at 1-877-410-8809 or visit benefitscal.com.