

# Sweet Potato, Black Bean and Tofurky Chorizo Crumble Tostada

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Ingredients	Quantity	Measure
Olive oil	½	Cup
Sweet Potatoes, Diced	8	Ounces
Tofurky Chorizo Crumbles	4	Ounces
Red Onion, Julienne	2	Ounces
Poblano Pepper, Roasted	2	Ounces
Garlic, Chopped	½	Tablespoon
Black Beans, Drained	4	Ounces
Corn Tortilla	2	Each
Oil, Canola	1	Cup.
Moocho Cheddar Style Shreds	3	Ounces

## Preparation

1. Take the olive oil and pour over the diced sweet potatoes, drain excess.
2. In a heated sauté pan add the coated sweet potatoes, cook over medium heat until the potatoes soften and get some color, then reserve.
3. In a separate sauté pan, add a little oil and Tofurky Chorizo crumbles, cook for 2 minutes over medium heat.
4. Add the red onion, roasted poblano and garlic. Cook the mixture another 1-2 minutes.
5. Add the black beans to the mixture, cook for 4-5 minutes, or until all the ingredients are heated through.
6. In a sauté pan add the canola oil, heat the oil, and fry the corn tortilla for about 20 seconds then flip to finish for 10 seconds more, then reserve.
7. Place corn tortilla on plate, add choice of rice or grain and sweet potato-Tofurky Chorizo mixture on top of chosen grain.
8. Add Moocho Cheddar Style Shreds on top of mixture.
9. Serve with guacamole and salsa mixture and choice of hot sauce.