Barbecued Chicken Tostadas

Why not go out of your comfort zone when it comes to barbecue sauce, and make a unique dish of barbecued chicken tostadas? These tostadas have a great kick and will be sure to please even your pickiest eaters!

Course Main Dish

Servings	Prep Time	Cook Time
4 people	10 minutes	8 minutes

Ingredients

- 3 cups of cooked and shredded chicken
- 2 cups of shredded cheese
- 3 diced green onions
- 8 tostada shells
- 1 1/2 cups of Nature's Yum barbecue sauce

Servings: people Instructions

- 1. Preheat oven to 350 degrees.
- 2. While the oven is preheating, lay out the tostada shells on two baking sheets.
- 3. In a separate bowl, combine 1 cup of Nature's Yum Barbecue Sauce with the shredded. Mix until the chicken is completed coated in the sauce.
- 4. Next divide the mixture between the 8 tostada shells.
- 5. Top each tostada with ¼ cup of cheese
- 6. Bake the tostadas in the oven for about 8 minutes, or until the cheese is melted.
- 7. Finally, remove the tostadas from the oven, drizzle with remaining barbecue sauce, and sprinkle with the green onions.

Recipe Notes

Feel like making it your own? Don't be afraid to experiment and add different ingredients like shredded lettuce, tomatoes, sour cream, or whatever sounds good to you. Just make sure you let us know what you added and how they turned out. Enjoy!