

## Guajillo Veggie Tostadas with Cilantro Rice

**2 SERVINGS | HANDS ON TIME: 10 | TOTAL TIME: 30**

Farmhouse Kitchen Prepared Refried Gundermann Acres Pinto Beans, thawed  
Johnson's Backyard Garden Cabbage, outer leave and core removed, washed  
Farmhouse Kitchen Toasted Guajillo Sauce, stirred well before use  
Gulf Pacific White Rice  
Farmhouse Kitchen Cilantro Condiment  
Texas Farm Patch Broccoli, washed  
El Milagro Tostada

Preheat oven to 425°F degrees placing rack in center position.

**STEP 1** Bring 1 cup of water, a big pinch of salt, and 2 tsp. of oil to a boil in a medium saucepan. Once the water reaches a boil, add rice and cilantro condiment; stir once, and cover. Reduce heat to low and cook for 20 minutes. After 20 minutes, remove from heat and keep covered for 10 more minutes. Fluff the rice with a fork and cover to keep warm until ready to serve.

**STEP 2** While the rice cooks, prepare the vegetables. Slice cabbage into thin ribbons and set aside in a mixing bowl. Cut broccoli in florets add to a foil lined baking sheet. Toss to coat with 1 tbsp. oil, 1/2 tsp. salt and pepper. Roast in the oven for 7-10 minutes. The broccoli will become bright green and crisp tender, while also lightly caramelizing.

**STEP 3** While broccoli roasts, add the refried pinto beans to a saute pan and loosen with 2-3 tbsp. water. Simmer the refried pinto beans on medium-high heat, stirring frequently, for 5 minutes until heated through. Season with salt and pepper to taste. Remove from heat and keep covered until ready to serve.

**STEP 4** Just before serving, combine roasted broccoli with shredded cabbage, toasted guajillo sauce and 1/2 tsp. salt and pepper.

**STEP 5** To assemble the tostada begin with a layer of refried beans. Next add the roasted broccoli, cabbage and toasted guajillo sauce mixture. Top with more toasted guajillo sauce if desired. Serve with a side of cilantro rice.

Enjoy!

## Guajillo Veggie Tostadas with Cilantro Rice

**4 SERVINGS | HANDS ON TIME: 10 | TOTAL TIME: 30**

Farmhouse Kitchen Prepared Refried Gundermann Acres Pinto Beans, thawed  
Johnson's Backyard Garden Cabbage, outer leave and core removed, washed  
Farmhouse Kitchen Toasted Guajillo Sauce, stirred well before use  
Gulf Pacific White Rice  
Farmhouse Kitchen Cilantro Condiment  
Texas Farm Patch Broccoli, washed  
El Milagro Tostada

Preheat oven to 425°F degrees placing rack in center position.

**STEP 1** Bring 2 cup of water, a big pinch of salt, and 1 tbsp. of oil to a boil in a medium saucepan. Once the water reaches a boil, add rice and cilantro condiment; stir once, and cover. Reduce heat to low and cook for 20 minutes. After 20 minutes, remove from heat and keep covered for 10 more minutes. Fluff the rice with a fork and cover to keep warm until ready to serve.

**STEP 2** While the rice cooks, prepare the vegetables. Slice cabbage into thin ribbons and set aside in a mixing bowl. Cut broccoli in florets add to a foil lined baking sheet. Toss to coat with 2 tbsp. oil, 1 tsp. salt and pepper. Roast in the oven for 7-10 minutes. The broccoli will become bright green and crisp tender, while also lightly caramelizing. (NOTE: You may need to cook the broccoli in batches)

**STEP 3** While broccoli roasts, add the refried pinto beans to a saute pan and loosen with ¼ cup water. Simmer the refried pinto beans on medium-high heat, stirring frequently, for 5 minutes until heated through. Season with salt and pepper to taste. Remove from heat and keep covered until ready to serve.

**STEP 4** Just before serving, combine roasted broccoli with shredded cabbage, toasted guajillo sauce and 1 tsp. salt and pepper.

**STEP 5** To assemble the tostada begin with a layer of refried beans. Next add the roasted broccoli, cabbage and toasted guajillo sauce mixture. Top with more toasted guajillo sauce if desired. Serve with a side of cilantro rice.

Enjoy!

## **STORAGE TIPS INGREDIENTS BEST USED WITHIN 5 DAYS**

Refried Pinto Beans - If using within 3 days, store in the refrigerator. Otherwise, freeze up to 1 month and use within 36 hours of thawing. (Ingredients: Gundermann Acres pinto beans, Village Farms tomato, Fruitful Hill jalapeno, New Mexican chili, salt)

Cabbage - Store in the crisper drawer of the refrigerator. Use within 5 days.

Toasted Guajillo Sauce - Store in the refrigerator. Use within 5 days. (Ingredients: guajillo chili, garlic, garlic powder, onion powder, apple cider vinegar, vegetable stock, salt, sugar)

White Rice - Keep in a cool, dry place in the kitchen until ready to use.

Cilantro Condiment - - Store in the refrigerator. Use within 5 days. (Ingredients: Villa Klehr Farm cilantro, garlic, olive oil, canola oil, salt)

Broccoli - Store in the crisper drawer of the refrigerator. Use within 5 days.

Tostada - Store in a cool dry place in the kitchen. Use within 5 days.

**\*\*Not made with gluten, dairy, egg, nuts, peanuts fish or shellfish containing ingredients.**

**\*\*\*Prepared in a facility that may contain gluten, dairy, egg, nuts, peanuts, fish and shellfish.**