

RECIPE | TOMATOES

ENTOMATADAS



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ENTOMATADAS



40 min

15 min
PREP.

25 min
COOKING



4



easy

INGREDIENTS

- 4 Pure Flavor® Roma Tomatoes
- 1 roasted chicken, shredded
- 12 corn tortillas
- 1 avocado, sliced
- ½ cup feta cheese, crumbled
- ½ cup water
- ¼ cup olive oil

- ¼ white onion, chopped
- 1 jalapeno
- 2 garlic cloves, chopped
- Salt & pepper, to taste

DIRECTIONS

- 1 Roast the tomatoes and jalapeno in a skillet over medium heat. Turn to roast all sides evenly.
- 2 In a medium-large pan over high heat, add 1 tbsp of olive oil, salt, and pepper. Sauté onion and garlic until translucent.
- 3 Once cooled, add tomatoes, jalapeno, garlic, water, and onion to a blender and purée until smooth. Pour tomato sauce into the pan and bring to a boil. Reduce heat and simmer for 10 minutes.
- 4 Heat oil in large skillet over medium high heat. Add tortillas and cook each side until slightly fried.
- 5 To assemble, dip each tortilla into the tomato sauce and place on serving plate. Fill with chicken and roll tortilla. Top with remaining sauce and sprinkle cheese and avocado. Serve immediately.