

Chalupas (recipe from Eva Longoria cookbook “Eva’s Kitchen”)



Ingredients:

- ½ cup vegetable oil, or as needed
- 8 toasted corn tortillas
- 4 cups shredded lettuce
- 1½ cups grated queso fresco or cheddar cheese (about 6 oz)
- ¾ cup sour cream
- 1 large tomato, diced
- 2 avocados, pitted, peeled, and diced
- 2 cups refried beans, warmed
- 2 cups cooked, shredded chicken, warmed

Directions:

Spread beans on each tortilla. Sprinkle chicken on top. Dollop with sour cream. Top with lettuce, cheese, tomato and avocado or guacamole. Arrange chalupas on a platter. Serve .