

Toaster-Oven Tostadas



Ingredients

- 2 corn tortillas
- ½ cup canned black beans, rinsed
- 2 tablespoons shredded Cheddar cheese
- 2 teaspoons freshly squeezed lime juice
- 2 teaspoons extra-virgin olive oil
- 2 cups mixed salad greens
- ¼ avocado, mashed
- 2 tablespoons pico de gallo or salsa

Instructions

1. Line a toaster-oven pan with foil and arrange tortillas on it. Top the tortillas with beans and cheese. Toast until the cheese is melted and the tortillas are starting to brown along the edges, 7 to 8 minutes.
2. Meanwhile, place greens in an individual salad bowl. Drizzle lime juice and oil over the greens.
3. Remove the tostadas from the toaster oven and top with avocado and pico de gallo (or salsa). Serve hot with the dressed greens.