

# Fiesta Tostada Salad

## Spices Up Mexican-Style Feasts

(NAPSA)—Fiesta Tostada Salad, a crisp baked corn tortilla topped with black beans, lettuce, tomato, green onions and feta cheese, is a colorful specialty that's great for entertaining a hungry crowd. It has all the ingredients of a traditional dish with the right amount of palate-pleasing heat and a spicy, satisfying taste. It's a great addition to your Cinco de Mayo menu or any big event on the calendar. Now that's cause for a celebration.



### Fiesta Tostada Salad

#### *Tortillas*

- 1 tablespoon olive oil
- 2 teaspoons Tabasco® brand pepper sauce
- 6 corn tortillas

#### *Salad*

- 1 can (15 ounces) black beans, drained and rinsed
- 1 tablespoon fresh-squeezed lime juice
- 1 tablespoon Tabasco® brand green pepper sauce
- 1 teaspoon ground cumin
- 1 teaspoon oregano leaves
- $\frac{1}{4}$  teaspoon salt
- 2 cups shredded romaine lettuce leaves
- 2 medium tomatoes, chopped

- $\frac{1}{2}$  cup feta cheese, crumbled
- 3 large green onions, thinly sliced

**Prepare Tortillas:** Preheat oven to 350° F. Combine olive oil and Tabasco sauce in cup. Brush mixture on one side of tortillas; place on cookie sheet. Bake 10 minutes or until tortillas are golden.

**Prepare Salad:** Combine black beans, lime juice, Tabasco sauce, cumin, oregano and salt in medium bowl. Place one tortilla on plate. Top with  $\frac{1}{6}$  of bean mixture, lettuce, tomatoes, feta cheese and green onions. Repeat with remaining tortillas and salad mixture.

**Makes 6 servings.**