

Shredded Salsa Verde Chicken & Tostones

INGREDIENTS:

- 2C shredded chicken
- 1C salsa verde (check your labels)
- 1 jalapeño seeded and diced
- 1 plantain
- 2 T coconut oil
- Cilantro and guacamole to garnish

PROCESS:

- In a medium-sized pan add the salsa verde and heat through.
- Add the jalapeño and sauté for 5 minutes. Add the shredded chicken, stirring all the ingredients until everything is mixed and heated. If the mixture is a little dry add some water to loosen or more salsa.

For the plantain:

- Peel and cut plantains into 1' slices.
- Heat pan with oil of your choice, I usually used coconut oil.
- Fry on each side until golden. Remove and set on paper towel lined plate.
- Once cooled use a flat bottom and press down, (I just use a mason jar glass). Return to heated pan and fry on each side again.
- Move to cooling rack and dust with a little S&P.
- Top each tostone with the shredded chicken mixture, garnish with guacamole and cilantro.

You can also use this mixture in lettuce wraps.