

# Quick & Easy

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## THE COSTCO WAY

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### **Knorr® Professional Chicken Tostadas**

Makes 10 servings

#### **Ingredients:**

4 Tbsp Knorr® Professional Caldo de Pollo  
½ gallon water  
5 lbs boneless, skinless chicken thighs  
1 large yellow onion, sliced  
1 bunch cilantro, with stems  
2 - 28 oz can diced tomatoes  
3 Tbsp chipotle powder  
30 corn tostadas  
2 cups guacamole  
1 cup Mexican crema  
2 cups queso fresco, crumbled  
1 bunch radishes, sliced  
2 to 3 jalapeños, sliced

#### **Instructions:**

In a large pot, add Knorr® Professional Caldo de Pollo and water. Bring to a boil. Add chicken thighs, onion, cilantro, tomatoes and chipotle. Bring to a simmer. Cook for about 45 minutes, stirring occasionally. Once the chicken is fork-tender, use a pair of tongs to shred. Spread guacamole on tostadas. Top with shredded chicken, guacamole, crema, queso fresco, radishes and jalapeños.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**

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