



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
60 min	45 min	105 min	30

Made with

TOSTITOS® SCOOPS!® Party Platter

Ingredients

PLANTAIN CEVICHE

- Leche de Tigre
- Ceviche

LECHE DE TIGRE:

- 1/4 cup celery juice
- 3 tbsp lime juice
- 1/4 cup coconut milk
- 2 tbsp minced red onion
- 2 tbsp Aji Amarillo paste
- 1 tsp grated ginger
- 1 tsp kosher salt

CEVICHE:

- 2 cups crushed Natuchips® Plantain Chips
- 1/2 cup minced red onion
- 1/4 cup minced celery
- 1/4 cup minced red bell pepper
- 1/2 cup diced avocado

PORK MOJO:

- 2 ½ lbs boneless, skinless pork shoulder
- 1/2 cup rough chopped garlic
- 1/4 cup vegetable oil
- 1 cup sour orange juice
- 1/4 cup orange juice
- 1/4 cup lime juice
- 1/4 cup lemon juice
- 2 tbsp adobo seasoning
- 1 tsp kosher salt



TOSTITOS® Salsa Con Queso

- 1/2 tsp dried oregano
- 1/2 tsp ground cumin

QUESO:

- 1/4 cup vegetable broth
- 1/2 cup diced tomato
- 2 tbsp minced onion
- 1 tsp chopped garlic
- 1/4 cup chopped canned green chiles
- 1 ½ cups TOSTITOS® Salsa Con Queso
- 1/2 cup shredded sharp cheddar cheese
- 2 tbsp chopped cilantro

PICO DE GALLO:

- 2 cups 1/4" diced Roma tomato
- 1/2 cup 1/4" diced red onion
- 2 tbsp chopped jalapeño
- 1 tsp minced garlic
- 2 tbsp chopped cilantro
- 2 tbsp lime juice
- 1/2 tsp kosher salt

PLATTER:

- 150 TOSTITOS® SCOOPS!®

PLANTAIN CEVICHE SCOOPS!®:

- 2 cups plantain ceviche (see ingredients)
- 1 bag NatuChips® Plantain Chips
- 1/4 cup cilantro leaves

CUBAN PORK MOJO SCOOPS!®:

- 2 cups pork mojo (see ingredients)
- 1/2 cup sliced green onion

QUESO AND PICO DE GALLO SCOOPS!®:

- 2 cups queso (see ingredients)
- 2 cups pico de gallo (see ingredients)

QUESO AND BARBACOA SCOOPS!®:

- 2 cups queso (see ingredients)
- 2 cups barbacoa
- 1/2 cup thin avocado slices
- 1/4 cup cilantro leaves

CHICKEN TAGINE SCOOPS!®:

- 2 cups chicken tagine
- 1/2 cup pomegranate seeds

How to make it

[title]PLANTAIN CEVICHE:

2. Leche de Tigre: Place all ingredients in a blender and blend until smooth. Refrigerate until ready to use.
3. Ceviche: Combine all ingredients with Leche de Tigre. Allow to sit for at least 15 minutes before serving.

[title]PORK MOJO:

5. Place vegetable oil in saucepan over high heat. Once the oil begins to shimmer, add the garlic and cook. Constantly move the garlic to prevent burning.
6. Once garlic begins to brown slightly, remove from heat, and add all remaining ingredients except for the pork. Stir until well combined.
7. Place pork and marinade in pressure cooker* and cook, at high pressure, for 35 minutes. When finished, remove pork from liquid and cool. Shred pork and add back the cooking liquid.
8. *Instead of a pressure cooker, the pork can be cooked over medium heat with a lid for 3 hours. Replace water if needed so the pork does not dry out.

[title]QUESO:

10. In a small sauce pot, combine the broth, tomato, onion, garlic and green chiles and simmer for 10 minutes but don't boil. Add the TOSTITOS® Salsa con Queso and warm for 5 minutes, then stir in the cheese until melted.
11. Remove from heat and stir in cilantro.

[title]PICO DE GALLO:

13. Mix all ingredients together in medium bowl and refrigerate until ready to use.

[title]QUESO PLATTER:

15. Place all finished SCOOPS!® in desired arrangement style on large party tray.

[title]PLANTAIN CEVICHE SCOOPS!®:

17. Place 2 tsp of Plantain Ceviche (including some liquid) into TOSTITOS® SCOOPS!®.
18. Garnish with single NatuChips® plantain chip and cilantro leaf.

[title]CUBAN PORK MOJO SCOOPS!®:

20. Place 2 tsp of Pork Mojo into TOSTITOS® SCOOPS!®.
21. Garnish with sprinkle of sliced green onion.

[title]QUESO AND PICO DE GALLO SCOOPS!®:

23. Place 1 ½ tsp of queso into TOSTITOS® SCOOPS!®.
24. Top with 1 ½ tsp of barbacoa.
25. Garnish with thin slice of avocado and a cilantro leaf.

[title]QUESO AND BARBACOA SCOOPS!®:

27. Place 1 ½ tsp of queso into TOSTITOS® SCOOPS!®.
28. Top with 1 ½ tsp of barbacoa.
29. Garnish with thin slice of avocado and a cilantro leaf.

[title]CHICKEN TAGINE SCOOPS!®:

31. Place 1 tbsp of Chicken Tagine into TOSTITOS® SCOOPS!®.
32. Top with 3 pomegranate seeds and a sprinkle of chopped parsley.