

# Cold 'n Spicy Mexican Tostadas

This is an easy, no-cook, throw-together appetizer that works great if you have leftover chicken. Great for making ahead of time because it gets slightly better with age. Try using it as a cracker spread, too. You can make it spicy or mellow, depending on your audience. This was first served in the McClelland Household Christmas eve, 1997.

Serve it in a bowl at a party and let your guests spoon their own onto tostada shells or as a bit fancier hors d'oeuvre, use tortilla rounds and serve them on a platter. You could also serve a tostada as a side dish with avocados, grated cheese and sour creme on top.



1 or 2 packages crispy tostada shells, 4 inch  
2 1/2 pounds boneless baked chicken  
3 cans (14 ounce) Veg-All, canned vegetables (in the Mexican food area)  
1 can (2 ounce) diced jalapeño peppers  
1 cup mayonnaise  
salt and pepper to taste  
Cajun Spice to taste

Tear or shred chicken into very small pieces. Season with salt, pepper and cajun spices to taste. Mix all remaining ingredients except tostada shells together so that mixture spreads easily onto shells. Makes 25-35 4-inch tostadas.