

## Grilled Mushroom and Longaniza Tostadas

Makes 8

Cook time 30 minutes

Prep time 15 minutes

### Ingredients:

8 corn tortillas  
1 tablespoon olive oil  
3/4 cup white onion, sliced  
3 cups cremini mushrooms, sliced  
½ teaspoon garlic salt  
1 Cacique Longaniza, cooked and crumbled in large pieces  
1 package Cacique Four Quesos Blend  
½ squeeze Cacique Spicy Jalapeño Sour Cream

### Directions

Heat oil in a large skillet over medium flame. Add onion and cook for 2 minutes. Add mushrooms, season with garlic salt and cook until mushrooms are tender. Set aside.

Heat grill pan or comal over low flame. Place 2-4 tortillas on grillpan. Heat, turning frequently, until tortillas become crisp. About 10 minutes.

Sprinkle crisp tortillas with ¼ cup Cacique Four Quesos Blend, ¼ cup cooked longaniza and ¼ cup mushroom/onion mixture. Cook until cheese melts. Repeat with remaining ingredients and serve. Top with Cacique® Spicy Jalapeño Sour Cream.