

TOSTITOS® SCOOPS!® PARTY PLATTER

INGREDIENTS

- PLANTAIN CEVICHE
- [title]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
- [title]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
- [title]PORK MOJO:
 - 2 1/2 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
 - 1/2 tsp dried oregano
 - 1/2 tsp ground cumin
- [title]QUESO:
 - 1/4 cup vegetable broth
 - 1/2 cup diced tomato
 - 2 tbsp minced onion



PREP TIME

60min



COOK

TIME

45min



SERVES

30

45minSERVINGS

FEATURING



- 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
- [title]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
- [title]PLATTER:
- 150 TOSTITOS® SCOOPS!®
- [title]PLANTAIN CEVICHE SCOOPS!®:
- 2 cups plantain ceviche (see ingredients)
- 1 bag NatuChips® Plantain Chips
- 1/4 cup cilantro leaves
- [title]CUBAN PORK MOJO SCOOPS!®:
- 2 cups pork mojo (see ingredients)
- 1/2 cup sliced green onion
- [title]QUESO AND PICO DE GALLO SCOOPS!®:
- 2 cups queso (see ingredients)
- 2 cups pico de gallo (see ingredients)
- [title]QUESO AND BARBACOA SCOOPS!®:
- 2 cups queso (see ingredients)
- 2 cups barbacoa
- 1/2 cup thin avocado slices
- 1/4 cup cilantro leaves
- [title]CHICKEN TAGINE SCOOPS!®:
- 2 cups chicken tagine
- 1/2 cup pomegranate seeds

HOW TO MAKE

DIRECTIONS

- **PLANTAIN CEVICHE:**
- **Leche de Tigre:** Place all ingredients in a blender and blend until smooth. Refrigerate until ready to use.

- **Ceviche:** Combine all ingredients with Leche de Tigre. Allow to sit for at least 15 minutes before serving.
- **PORK MOJO:**
 - 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.
 - Once garlic begins to brown slightly, remove from heat, and add all remaining ingredients except for the pork. Stir until well combined.
 - 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.
 - *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.
- **QUESO:**
 - 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.
 - Remove from heat and stir in cilantro.
- **PICO DE GALLO:**
 - Mix all ingredients together in medium bowl and refrigerate until ready to use.
- **QUESO PLATTER:**
 - Place all finished SCOOPS!® in desired arrangement style on large party tray.
- **PLANTAIN CEVICHE SCOOPS!®:**
 - Place 2 tsp of Plantain Ceviche (including some liquid) into TOSTITOS® SCOOPS!®.
 - Garnish with single NatuChips® plantain chip and cilantro leaf.
- **CUBAN PORK MOJO SCOOPS!®:**
 - Place 2 tsp of Pork Mojo into TOSTITOS® SCOOPS!®.
 - Garnish with sprinkle of sliced green onion.
- **QUESO AND PICO DE GALLO SCOOPS!®:**
 - Place 1 ½ tsp of queso into TOSTITOS® SCOOPS!®.
 - Top with 1 ½ tsp of barbacoa.
 - Garnish with thin slice of avocado and a cilantro leaf.
- **QUESO AND BARBACOA SCOOPS!®:**
 - Place 1 ½ tsp of queso into TOSTITOS® SCOOPS!®.
 - Top with 1 ½ tsp of barbacoa.
 - Garnish with thin slice of avocado and a cilantro leaf.
- **CHICKEN TAGINE SCOOPS!®:**
 - Place 1 tbsp of Chicken Tagine into TOSTITOS® SCOOPS!®.
 - Top with 3 pomegranate seeds and a sprinkle of

chopped parsley.