



# 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**

**SERVINGS**

## 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.**