Blue Corn, Carrot, and Chard Tostadas

Ingredients:
8-10 blue corn tortillas, 6-inch diameter
Vegetable oil
1 small yellow onion, minced
1 tsp ground cumin
16 oz can of pinto beans, rinsed and drained
1 bunch of red radishes
1 cup white vinegar
1 T salt, plus more to taste for seasoning
1 T granulated sugar
4 large carrots, peeled
2 T honey
1 tsp chipotle paste or canned chipotles
1 bunch of chard or kale
3 garlic cloves, minced
2 avocados
1⁄2 cup sour cream
2 limes, quartered for garnish

Method:
Preheat oven to 375F. Lightly brush both sides of all tortillas with oil and bake until crispy, about 8 minutes.

In a small saucepan, heat oil over medium heat and cook onion until translucent. Add cumin and sauté for 30 seconds. Add pinto beans and ½ cup water and cook for 15 minutes, then mash. Season to taste.

Slice red radishes very thin and set aside. In another pan, heat vinegar, salt, and sugar on medium heat. Bring mixture to a boil and stir to dissolve ingredients. Pour hot liquid over sliced radishes in a heat proof bowl and allow to cool fully.

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Rub carrots with oil, honey, chipotle, and salt then grill or roast until tender and lightly charred. Chop into even pieces about ½ inch thick and set aside.

Sauté greens over medium heat in fry pan with a teaspoon of oil until they begin to wilt. Season with salt and garlic and cook until garlic browns (about 2-3 minutes).

Blend avocado and sour cream to make crema sauce.

To construct, spread 2 ounces of pinto beans on each tortilla and top with carrots and chard, layer pickled radishes and crema on top and season with salt and lime to taste.

Recipe by Garden Chef Jacob Rich