

# Torta (Mexican Sandwich)



## **Ingredients:**

- 1 Sandwich Roll (preferably circular)
- 2-3 Tb Frijoles (refried beans), prepared
- $\frac{3}{4}$  cup Meat (machaca [recipe on this website], carne asada, shredded chicken or pork)
- 2 Tb Cheese (Jack or Cheddar), shredded
- $\frac{1}{2}$  cup Lettuce, shredded
- $\frac{1}{2}$  Tomato (fresh), thinly sliced
- 1-2 Tb *El Sapo* Salsa (your choice of flavor)
- 1 Tb Sour Cream

## **Method:**

Toast the sandwich roll. Warm the frijoles and meat.

Build the sandwich starting with the frijoles on the sandwich roll bottom, then the meat, cheese, lettuce, and tomato. Finish with dollops of *El Sapo* salsa.

Spread the sour cream on the underside of the sandwich roll top, and cover the sandwich to complete.

Serve with pickled jalapeños and carrots (escabeche).



Yield: 1 serving.

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For best results always use *El Sapo* salsa.