

Mollete



1 Serving = 2 slices of bread

Ingredients

Bolillo roll, halved, or 2 slices baguette or country loaf per person
Refried beans (See Beans recipe—or pick up a side order of beans from your favorite local restaurant!)
Oaxaca Cheese
Avocado, sliced
Pico de gallo (8 servings)
2 Tomatoes diced
1 Clove Garlic, minced
½ small onion, finely diced
½ jalapeno, seeded and minced
¼ bunch cilantro, minced
Salt to taste

Method

Assemble the pico de gallo, and set aside. Toast slices of bread in an oven/toaster oven at 400 degrees. When toasted to preference, spread ⅓ cup of beans and a heap of cheese (about ¼ cup) to each slice. Return the toast to the oven/toaster oven for long enough to melt the cheese, about two minutes. (If you don't have access to an oven or toaster oven, you can melt the cheese on the bread on the stovetop, by putting the bread topped with cheese on a pan over medium-high heat, and putting a lid on it until the cheese melts, about 3–4 minutes.) When cheese is melted, remove the toast, add avocado slices on cheese, and top with pico de gallo.

Equipment

Medium Bowl
Cutting board
Oven or toaster oven
Knife
Manual food processor

Manual Food Processors!

Don't want to spend time chopping up salsa ingredients or setting up an electric food processor? Try a manual food processor, a hand-powered blender that is great for breaking down ingredients quickly and without the need for an outlet. Most models either have a hand crank or a draw string. You may feel some resistance with the first few turns of the blade, but as long as the bowl is kept in place, the blades are sharp, and you turn the blade at a good pace (not too slow!), your ingredients will be chopped up, or diced, or minced, in a matter of moments. You can easily make salsas or pestos—and even mince an entire head of garlic cloves to prep for a big meal!

