

THE CASAGRANDES



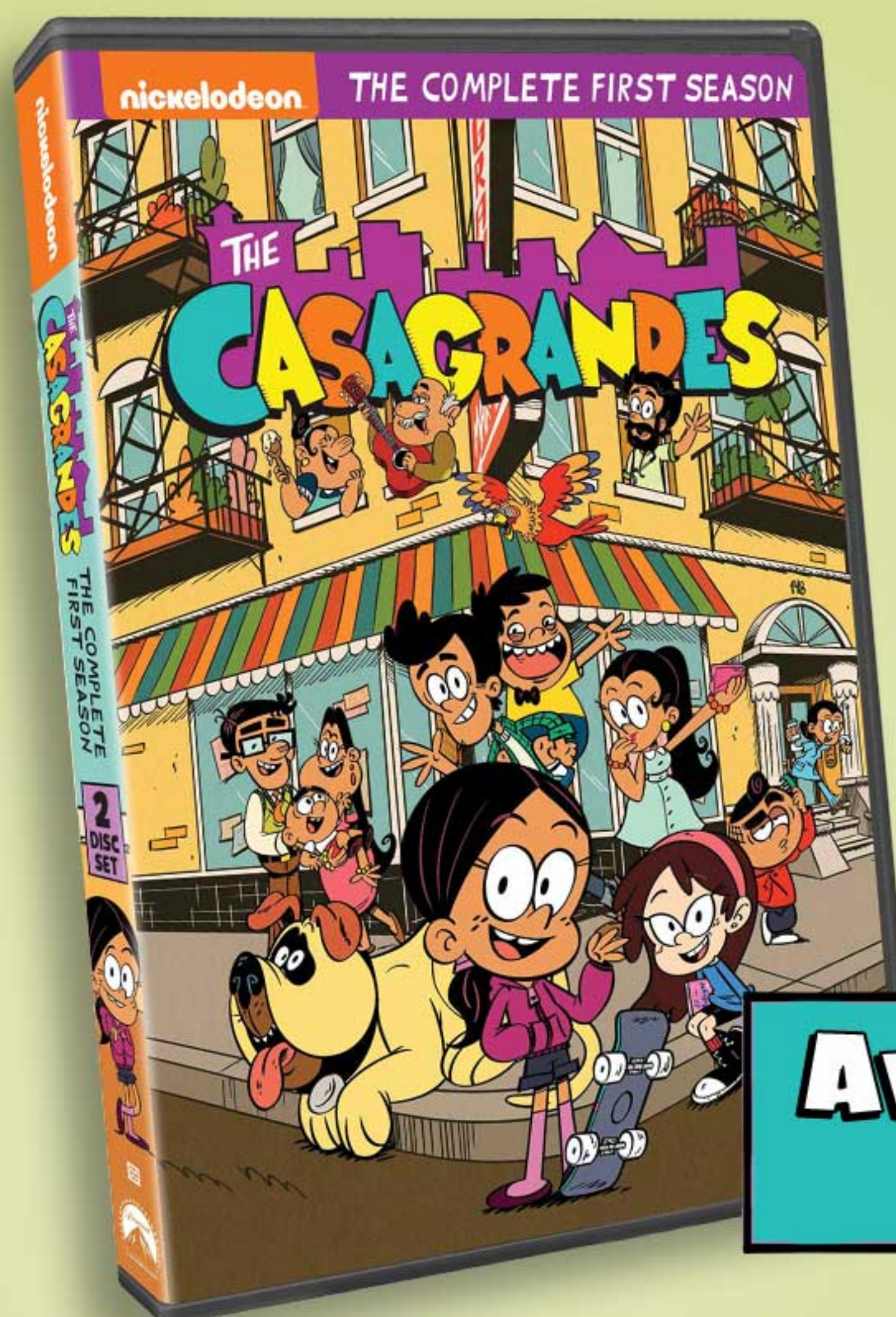
MEXICAN TORTA RECIPE

INGREDIENTS

- 4 chicken breast halves
- 4 torta rolls, ciabatta rolls, or similar
- 1/4 cup mayonnaise
- 1/3 cup refried beans
- 1/2 avocado, mashed with a fork
- 2 mozzarella string cheese
- 1 cup breadcrumbs
- 2 large eggs
- 3-5 Tablespoons vegetable or canola oil
- 1 can pickled jalapeños

INSTRUCTIONS

1. Place the chicken breast halves in between plastic wrap and use a meat mallet or rolling pin to gently pound them until thin.
2. Place a skillet over medium-high heat and coat with oil. Add breadcrumbs to a shallow bowl. Add eggs to another shallow bowl and beat well.
3. Dip the chicken in egg mixture on both sides, then coat with breadcrumbs on both sides.
4. Place in the pan with the hot oil. Cook for a few minutes on one side, until browned, then flip and cook on the other side until cooked through.
5. Slice the bread in half and toast them.
6. On the inside top half of the roll, spread a thin layer of mayonnaise, followed by a thin layer of refried beans and a thin layer of mashed avocado.
7. Top the bottom half of the roll with cooked chicken, a few strings of mozzarella cheese, and a few pickled jalapeños.
8. Sandwich the roll together. Serve immediately.



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