

TORTA JALISCO'S THREE CHEESE TORTA

Chef/Co-owner Angel Alvarez, Tortas Jalisco, Lawrence, Kansas

Yield: 2 servings

ingredients

- 2 bolillo or kaiser rolls, split and lightly toasted
- 2 tablespoons mayonnaise
- 4 tablespoons refried black or pinto beans
- 2 leaves romaine lettuce
- 4 thin slices *each* **Solé! Añejo Enchilado**, **Solé! Queso Asadero**, and **Solé! Queso Quesadilla**, divided
- 2 tablespoons guacamole
- ½ medium tomato, sliced

method

- Spread the top halves of the bolillo or kaiser rolls with mayonnaise; spread the bottom halves with refried beans.
- Layer remaining ingredients on top of refried beans on each torta in the following order: lettuce, one slice each **Solé!** cheese, guacamole, tomato slices, second slice each **Solé!** cheese.
- Top tortas with top halves of buns and secure with a toothpick, if needed.

“The family atmosphere and the dedication of the employees makes Roth Käse special.”

Steve Steiner,
Curing Specialist