



Mexican Molletes

Submitted by Belany Contreras

Ingredients

- Bread (telera, baguette, or ciabatta roll)
- Butter
- Refried beans (canned or cooked homemade)
- Quesadilla cheese (Ana's tip: use shredded muenster cheese)
- Roma tomatoes
- Onions
- Cilantro
- Avocado
- Jalapeno pepper (optional)
- Salt to taste
- Optional: add your choice of protein on top of the melted cheese after baking

Directions

- Cook the beans thoroughly.
 - If cooking beans from a bag, cook $\frac{1}{4}$ pounds. Once they're cooked thoroughly, mash the beans. Add salt to taste.
- Slice bread in half and spread a little bit of butter on each slice.
- Place slices of bread in the stove for a couple of minutes to slightly toast them.
- Spread the refried beans on the bread.
- Sprinkle quesadilla cheese on top of the beans.
- Bake until cheese is melted.
- Top with choice of protein (optional) and pico de gallo.



Notes:

Pico de Gallo for the molletes:

- Dice 1-2 tomatoes.
- Dice an onion.
- Dice the cilantro.
- Dice an avocado.
- Add salt to taste.
- For those that want to add a spicy kick to their mollete, dice a jalapeno.