



Fast! Mexican Chicken Torta

on a Crusty Baguette



ca. 20min



2 Servings

Tortas are so much more than just a Mexican-style sandwich. First of all, they are stacked! Here we layer refried beans, tender chicken, shredded lettuce, sliced tomatoes, and fresh jalapeños. Next, it's all about the condiments, and we opt for creamy guacamole and lime crema. And finally, it's all about the bread! Hearty crusty bread, like baguettes, is a must for a good torta. This one ticks all the boxes!

What we send

- 1 plum tomato
- 1 romaine heart
- 16 oz can refried beans ⁶
- 1 lime
- 2 oz mayonnaise ^{3,6}
- 12 oz pkg boneless, skinless chicken breasts
- ¼ oz taco seasoning
- 2 baguettes ¹
- 2 oz pickled jalapeños ¹⁷
- 2 (2 oz) guacamole

What you need

- kosher salt & ground pepper
- olive oil

Tools

- microwave
- large nonstick skillet

Cooking tip

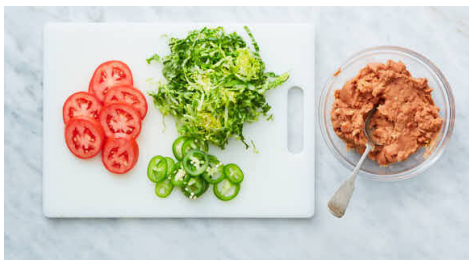
If you don't have a microwave, transfer refried beans to a medium nonstick skillet. Cook over medium-high heat, stirring, until warmed through, 1-2 minutes.

Allergens

Wheat (1), Egg (3), Soy (6), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 980kcal, Fat 38g, Carbs 101g, Protein 59g



1. Prep ingredients

Slice **tomato** into thin rounds. Slice **lettuce** crosswise into very thin ribbons; discard stem end.

Transfer **refried beans** to a medium microwave-safe bowl and microwave until just warmed through, 1-2 minutes. Cover refried beans to keep warm and set aside until step 5.



4. Toast baguettes

Split **baguettes**; use your fingers to hollow out some of the insides. Toast in a toaster oven or broiler directly on upper oven rack until lightly golden, 1-2 minutes (watch closely).



2. Make lime crema

Squeeze **half of the lime juice** into a small bowl. Stir in **mayonnaise** and season to taste with **salt** and **pepper**. Set lime crema aside until step 5.



5. Assemble tortas

Thinly slice **chicken**. Spread **about ¼ cup refried beans** (save rest for own use) on **bottom half of each baguette**. Top with **chicken, shredded lettuce, tomatoes, and pickled jalapeños**. Spread **guacamole** and **lime crema** on **top half of each baguette**, then sandwich together and slice in half.



3. Cook chicken

Pat **chicken** dry and season all over with **taco seasoning**.

Heat **1 tablespoon oil** in medium nonstick skillet over high. Add **chicken** and cook until well browned and cooked through, 3-4 minutes per side.



6. Serve

Enjoy!