Chicken Tortas (Mexican Sandwiches) 4 servings

What you need:

4 bolillos, Mexican rolls, or soft French rolls
2 cups cooked shredded chicken
1 can refried beans
1/2 cup shredded cheese
Toppings:
salsa
sour cream
avocados (or guacamole)



All you do:

shredded lettuce

- 1. Microwave the split rolls a few seconds to make them nice and soft, and then pull the doughy centers out of the top and the bottom.
- 2. Spread the bottom with a layer of hot refried beans, then sprinkle with shredded cheese.
- 3. Put a pile of hot cooked chicken on top of the cheese and then top with sour cream, salsa, a couple slices of avocado, and then add shredded lettuce.
- 4. Top with the other half of the bun and enjoy!

Per serving: 326 calories, 7.4g fat, 3.1g saturated fat, 18mg cholesterol, 804mg sodium, 49.8g carbohydrates, 7.7g fiber, 15g protein