

Molletes

PREP TIME: 10 MIN | COOK TIME: 10 MIN | SERVINGS: 1-2

INGREDIENTS:

- 1 small baguette style bread (or 2 slices of your favorite bread)
- 1 Tbsp butter (optional)
- 1 (16 oz) can (~2 cups) refried beans
- 1-2 cups shredded cheese (optional)
- Salt & pepper, to taste
- Additional toppings, if desired: salsa, hot sauce, cilantro, avocado

Pico de gallo (optional)

- 1 red tomato
- 10-13 springs of cilantro
- 1/2 onion
- Juice of 1 lime
- 1/2 jalapeño

RECIPE NOTES:

- You can also bake the bread in a toaster oven/oven at 350F, or use a toaster and then melt the cheese in the microwave.
- Use gluten-free bread, dairy-free cheese, or vegan butter as needed.

DIRECTIONS:

- Prep the pico de gallo, if using: dice tomato, onion and jalapeño. Roughly chop cilantro. Combine in bowl with lime juice; set aside.
- Heat skillet/pan on medium-high.
- Slice baguette in half and spread butter on open face (if using).
- Place in pan and toast each side for 2 minutes, or until warm.
- Remove and top each with 1/2 can (about 1 cup) of refried beans. Layer shredded cheese on top.
- Return to pan face-up and toast for another 2-3 minutes to melt cheese.
- Serve immediately, season with salt and pepper if desired, and add toppings of choice.

