

Chicken Torta

- Prep Time: 15 minutes
- Cook Time: 5 minutes
- Total Time: 20 minutes
- Servings: 2

Ingredients:

- 1/2 cup Simply Nature Organic Black Beans, rinsed and drained
 - 1/4 cup lime juice
 - 2 tablespoons chopped red onion
 - 2 tablespoons chopped cilantro
 - 2 Specially Selected Ciabatta Sandwich Rolls
 - 1 avocado, smashed
 - 1 cup cooked chicken
 - 4 romaine leaves, thinly sliced
 - Ground Stonemill Sea Salt Grinder, to taste
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Directions:

1. Heat oven to 425°.
2. In a small bowl, combine black beans and lime juice. Mash until almost smooth. Stir in red onions and cilantro. Reserve.
3. Place ciabatta rolls in oven. Toast for 5 minutes or until light golden brown.
4. Spread one side of ciabatta with half the avocado, chicken and lettuce. Spread the other half with half of the bean mixture and season to taste with salt. Place on top to make a sandwich. Repeat with remaining ingredients.

Tip: Add any leftover jalapeno relish to torta for extra flavor!



Recipe Courtesy of:
ALDI Test Kitchen