

# Torta De Carnitas

In Mexico a torta usually consists of a big squishy bun called a telera, slow-cooked meat, a spicy sauce, refried beans, avocado, something bright and pickle-y like pico de gallo or pickled onions, and melted queso fresco. In our version there is lots of room for interpretation. Add more or less of anything you like!

## **Directions**

Cut the buns in half as you would a hamburger bun. Spread the cut side of each half lightly with butter. Heat a large frying pan over medium heat and toast the halves in the pan, butter side down, until golden brown.

Once the buns are toasted, add the shredded carnitas to the frying pan in a single layer. Cook the pork, stirring frequently, until it is browned and crispy all over.

Spread the bottom half of each toasted bun with a few spoonfuls of refried beans. Top this with a spoonful of guacamole, spread out evenly. Spoon some of the browned pork on top of the guacamole, then add pico de gallo to top off the sandwich. Put the top half of the bun on the torta and serve immediately.

For spicy lovers feel free to add your favorite hot sauce to the carnitas. My favorite is Cholula! ■

## **Ingredients**

**Braised Pork Carnitas**

**Large Buns (Talera if you can find them!)**

**Butter for toasting the buns**

**Refried Beans, warmed**

**Your favorite Guacamole**

**Pico de Gallo, homemade or store bought**