



Mollete Recipe

Recipe by Executive Chef Arnaldo Castillo of Minero Atlanta

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1 loaf sourdough loaf or baguette	TGM BREAD
12 oz. refried beans*	100% ARTISAN FOODS
2 cups Queso fresco*, shredded or broken into smaller pieces*	THE WOODSMAN & WIFE
1-2# Cherry tomatoes, or heirloom tomatoes, sliced	HEIRLOOM GARDENS
1 Red onions, julienned.	GREEN OLA ACRES
1-2 avocado, sliced*	
1-2 Limes	
1 bunch Mint, picked	
1 bunch Cilantro, rough chop, include stems	
Olive oil, to taste	
Salt, to taste	

*Today's refried beans feature Minero's recipe, but 100% ARTISAN FOODS has homemade refried beans available for purchase at the market. Queso Fresco has been substituted with fromage blanc from THE WOODSMAN & WIFE and AVOCADO can be substituted with sautéed avocado squash from GREEN OLA ACRES.

1. Slice bread to desired thickness. Toast in preferred method (oven, toaster, skillet)
2. Take cherry tomatoes, red onions, juice of 1 lime and toss together in bowl. Season with salt. Add mint and cilantro and set aside.
3. Warm up refried beans.
4. Spread beans on one side of bread.
5. Add a couple of slices of avocado on top of beans.
6. Using a spoon, add the tomato salad on top of avocado. Add queso fresco crumbles on top.
7. Sprinkle olive oil all over mollete lightly for added flavor.

If desired, add proteins such as chorizo (available at THE SPOTTED TROTTER) or carnitas (visit RIVERVIEW FARM or HERITAGE FARM for pasture-raised pork shoulder to make your own). Queso fresco can be replaced with queso Oaxaca, like mozzarella. Queso Oaxaca can also be broiled for a hot cheesy take on a mollete.