



The world's finest.



AVOCADO AND BEEF TORTA

A hearty sandwich stuffed with Mexican avocado, steak and the trimmings is just right to share with friends. These sandwiches go together so easily, you can easily multiply the ingredients and make enough to feed a crowd.

1 fully ripened avocado from Mexico, halved and pitted

1 tablespoon lime juice

1/2 teaspoon salt, divided

Pinch ground red pepper

1/2 teaspoon ground cumin

1/2 teaspoon chili powder

1 pound flank steak

1 loaf (12- to 14-inch) Italian bread

For more information and recipes, go to www.avocadofiesta.com



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1 cup torn salad greens

1 large tomato, thinly sliced

Preheat broiler. In small bowl, scoop avocado pulp; mash with fork; stir in lime juice, 1/4 teaspoon of the salt and red pepper; set aside. In cup, combine cumin, chili powder and remaining 1/4 teaspoon salt. Rub seasoning mixture over both sides of steak; place on rack in broiler pan. Broil 2 to 3 inches from heat source, until cooked as desired, about 5 minutes on each side for medium. Remove to cutting board; let rest 5 minutes; cut diagonally in thin slices. Split bread horizontally almost through. Spread avocado mixture on top half; layer salad greens, beef and tomato on bottom of loaf; close sandwich. Cut crosswise in 4 pieces.

YIELD: 4 portions