



CHICKEN AND AVOCADO TORTA

Name the occasion! Holiday party—tailgating—birthday celebration—soccer team victory bash—brunch! Whatever you've got going on, you can count on this tasty sandwich to satisfy your need for a colorful and delicious change from the ordinary. This recipe makes two. To make more, just multiply the ingredients.

1 ripe avocado from Mexico, halved and pitted

1/2 teaspoon salt

2 hoagies, Portuguese or Kaiser (6-inches each) rolls, cut in halves lengthwise

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



The world's finest.

8 ounces cooked chicken breast, sliced

2/3 cup mashed black beans

1 cup shredded iceberg lettuce

1 tomato, sliced

1/4 cup sliced pickled jalapeño peppers

Into small bowl, scoop avocado pulp; mash with fork; stir in salt. On top half of each roll, spread half of the mashed avocado. On bottom half of each roll, place chicken; top with beans, lettuce, tomato and jalapeños, dividing equally. Cover with top halves of roll.

YIELD: 2 (6-inch) sandwiches