



Real Texas Torta with Cheese

Ingredients

1 cup Green Chilies, mild, diced drained
3/4 cup Scallions, chopped
1/2 tablespoon Cumin, ground
24 Corn Tortillas
1 1/2 cups Cheddar Cheese, shredded
3 cups Jack Hot Pepper Cheese, shredded
2 pounds Beef, shredded (or hamburger meat)
2 cups Refried Beans
3/4 cup Tomatoes, diced

Garnish

Mexican Cream (recipe on page XXX)
Homemade Picante Sauce (recipe on page XXX)
Guacamole (recipe on page XXX)



Directions

Making the Scallion Mixture

Combine green chilis and chopped scallions in a bowl.



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Add ground cumin. Set aside.



Layer 1

Line cookie sheet with aluminum foil and spray the bottom with olive oil.

Preheat the oven to 375F degrees.



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Layer in a single layer corn tortillas on the cookie sheet.



Sprinkle the green chili and scallion mixture on the corn tortillas. Make sure the mixture stays within the edges of the corn tortillas.



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Sprinkle Jack Cheese for the next layer. Keep it close to the center of the corn tortilla.



Layer 2

Place another layer of corn tortilla on top.



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Add the meat mixture on top of this layer of corn tortillas.



Sprinkle just a little bit of cheese on top of the meat mixture.



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Layer 3

Spread refried beans on corn tortillas and place on top of the cheese and meat mixture.



Sprinkle a layer of cheddar cheese. Press down firmly to flatten.



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Layer 4

Place 1 more layer of corn tortilla on top of refried bean layer and press down firmly to flatten the layers evenly.



Spread a layer of tomatoes just on the center of the corn tortilla.



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Sprinkle some cheese on the tomatoes. When the cheese melts, it holds the tomatoes in place.



Place in the preheated oven at 375F degrees for approximately 10 to 15 minutes, or until cheese is melted and heated all the way through.



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Remove the baked Real Texas Tortas with cheese from the oven.



Garnish with Mexican cream.



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Drizzle just a little bit of homemade Picante sauce.



On the side place add a spoonful of Guacamole.