

## Breakfast Torta

<http://userealbutter.com/2013/01/30/breakfast-torta-recipe/>

*inspired by Dos Coyotes in the Sacramento Airport*

4 tortas

1 cup refritos (refried beans), warmed

1/2 cup cotija cheese (or cheddar), crumbled or grated

avocado (one avocado should be sufficient for four tortas), sliced [like this](#)

12 slices bacon, cooked

chipotle mayonnaise

4 eggs, cooked to your liking

### **chipotle mayonnaise**

2 tbsps chipotle peppers in adobo sauce, puréed

2 cloves garlic, minced and crushed into a paste

1/2 cup mayo

salt to taste

fresh lime juice to taste

**Make the chipotle mayonnaise:** Stir the chipotle purée and garlic paste into the mayonnaise. Add salt and lime juice to taste. Makes about 1/2 cup.

Slice the torta(s) in half. Toast the bread if desired. Spread a quarter cup of refritos on one half of the torta. Sprinkle cotija cheese over the refritos. Layer 3-4 slices of avocado over the cheese. Place a few slices of bacon on the avocado. Squeeze or spread the chipotle mayonnaise on the bacon. Top with a fried egg or scrambled egg sheet (just like scrambled eggs, except you let it cook in a sheet like a pancake). Place the other half of the torta on top and serve hot. Makes 4 tortas.