

## ***La Torta Gorda – The Fat Cake***

### **Sandwich:**

Crock-pot Carnitas – see recipe elsewhere

Red chile sauce – from a can is fine, or homemade

Bolillo or Telera rolls, or similar

Refried beans

Queso fresco, sliced

Red onion, sliced

Avocado, sliced

Mayo

### **And:**

Potato chips

Avocado mash

Pico de gallo

Prepare carnitas as per recipe. Once the carnitas are crispy add red sauce and leave on heat for a moment to warm the sauce.

Meanwhile, slice the buns. On the bottom half of the bun spread a thin layer of refried beans. Cover beans with slices of queso fresco. Top with carnitas in red sauce. On top of the carnitas, add red onion and avocado slices. Slather the top of the bun with mayo and add the top to the sandwich.

### **Serve with:**

Potato chips

Avocado mash topped with pico de gallo