

Tio Jorge Yuca Fries With A Mexican Torta

(Use Of Tio Jorge[®] Yuca Fries)



Servings: 4



Total Time: 1 hr 50 min.



Level: Intermediate

Ingredients

- 4 rolls (bolillos)
- 1 cup mayonnaise
- 1½ cups refried beans (recipe follows)
- 1¼ lb. pork leg with a little fat
- 4 slices of Queso Fresco

- 2 small white onions
- 2 small avocados
- 3 or 4 small plum tomatoes
- 2 bags TIO JORGE Yuca Fries
- ½ tsp sea salt

Preparing the Pork Filling

1. Place the pork and ¼ white onion in a large pot and cover with 2" of water.
2. Bring to a boil and then cook for 1 hour 15 minutes until you can pull the meat apart with a fork. Add water if needed so the pot doesn't go dry.
3. Remove the pork from the cooking liquid. (Save the liquid for use in another dish. It's packed with flavor.)
4. Roughly chop the pork with a knife.
5. Use your fingers to pull the pork into bite-sized pieces.
6. Preheat 2 tablespoons cooking oil to medium hot and add the shredded pork and ½ teaspoon salt.
7. Cook for about 5 minutes stirring frequently to brown the pork.
8. Set the pork aside while you prepare the roll.

Assembling the Torta

1. Slice the roll in half and generously spread mayonnaise on both pieces.
2. Over medium heat toast the bread with mayonnaise in the same pan that you browned the pork.
3. Spread refried beans on the bottom half of the bread.
4. Then, top with the browned pork.
5. Top the pork with cheese, Chipotle Crema, avocado, sliced tomato and sliced onion.
6. Carefully place the top half of the roll onto the torta.

For the Refried Beans:

- 2 tablespoons canola oil
- 2 garlic cloves peeled

- 2 (15 ounce) cans pinto beans
 - 1 teaspoon cumin
 - 1 teaspoon chili powder
 - salt to taste
 - ½ lime, juiced
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1. Heat canola oil in a heavy skillet over medium heat.
 2. Cook garlic cloves in hot oil, turning once, until brown on both sides, 4 to 5 minutes.
 3. Smash garlic cloves in skillet with a fork.
 4. Stir pinto beans, cumin, chili powder, and salt into mashed garlic and cook until beans are
 5. thoroughly heated, about 5 minutes. Stir occasionally.
 6. Smash bean mixture with a potato masher to desired texture. Squeeze lime juice over smashed beans and stir until combined.

For the Yuca Fries:

1. Preheat fryer to 350° F.
2. Gently drop the yuca fries into the oil and cook for 3-4 minutes.
3. Drain and lightly season with salt

Serve the Torta with a side of the Yuca fries and garnish with a lime wedge.