



PLANT-BASED CHICK'N TORTA CUBANA SANDWICH



Yield

8 portions

Portion Size

1 sandwich

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INGREDIENTS:

Gardein® Ultimate Plant-Based

Chick'n Filets

Unsalted cashews

Water

Lime juice

Chipotle pepper in adobo sauce

Salt

Bread rolls, split in half
lengthwise and toasted

Rosarita® Original Refried Beans

Vegan cheese

Avocados, pitted, peeled, and
sliced

Pickled jalapeno peppers

MEASURE:

8 ea

1 cup

1/2 cup

1/4 cup

1

1 tsp

8

1 cup

8 slices

2 medium

1 cup

DIRECTIONS

1. Make cashew crema: In a small bowl, cover cashews with cold water and soak for at least 1 hour and up to 12 hours. (If soaking longer than 1 hour, cover and refrigerate.) Drain cashews and place in blender with 1/2 cup water, lime juice, chipotle pepper and salt. Blend until very smooth, adding more water if needed for a spreadable consistency.

2. Make tortas: Fry chick'n according to package directions. Spread roll bottoms with refried beans. Top each with a chick'n filet, vegan cheese slice, avocado, pickled jalapeños and crema. Top with remaining roll halves.

3. Cook's Tip:

4. For a quick cashew crema substitute, blend 1 cup vegan mayonnaise with 1 chipotle pepper in adobo sauce and 2 tablespoons lime juice.