

Traditional Mexican Molletes

Jacob · 29/09/2024

**Prep Time**

25 mins

Difficult

Medium

Servings

4

Description

A traditional Mexican open sandwich with refried beans and melted cheese served with salsa Perfect for breakfast lunch or as a tasty snack

Ingredients

- - 4 bolillo rolls
- sliced in half lengthwise - 3 tablespoons butter
- room temperature - 1 (16 ounce) can refried beans
- heated - 1 (7 ounce) package Borden® Southwestern Cheddar & Monterey Jack Shredded Cheese -
- Mexican salsa or pico de gallo
- for serving

Instructions

1. Preheat oven to 400 degrees F (200 degrees C). Line a rimmed baking sheet with parchment paper. Remove some of the bread from the middle of bread halves to accommodate more toppings. Spread about 1 teaspoon butter on each half. Spread 2 to 3 tablespoons warmed refried beans on bread. Sprinkle about 1/4 cup Borden® Cheddar and Monterey Jack shredded cheese on the beans. Place bread halves on prepared baking sheet. Bake in preheated oven until the cheese is melted and bubbly and the bread is crispy
2. 15 to 20 minutes. Top molletes with Mexican salsa or pico de gallo. Cook's Note Traditionally
3. molletes are served with Mexican sauce (salsa Mexicana)
4. but any salsa would work with them.If you would like to make them fancier
5. you could add toppings such as bacon
6. chorizo
7. mushrooms
8. or poblano peppers.This recipe is excellent for using leftover bolillos or dining rolls.