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Tijuana Torta

Prep Time: 20 mins

Total Time: 20 mins

Ingredients

- 1 can(s) beans, black, or pinto beans, 15-ounce can, rinsed
- 3 tablespoon salsa
- 1 tablespoon pepper(s), jalapenos, pickled, chopped
- 1/2 teaspoon cumin, ground
- 1 medium avocado, ripe, pitted
- 2 tablespoon onion(s), minced
- 1 tablespoon lime juice
- 1 baguette, 16-to-20-inch, preferably whole-grain
- 1 1/3 cup(s) cabbage, green, shredded

Preparation

1. Mash beans, salsa, jalapeño and cumin in a small bowl. Mash avocado, onion and lime juice in another small bowl.
2. Cut baguette into 4 equal lengths. Split each piece in half horizontally. Pull out most of the soft bread from the center so you're left with mostly crust.
3. Divide the bean paste, avocado mixture and cabbage evenly among the sandwiches. Cut each in half and serve.

