

**Ingredients for one torta:**

chicken (1/2 breast)  
onion (2 slices)  
refried beans (4 tbsp)  
cotija cheese (1 tbsp)  
avocado relish (1/2 cup)

**Ingredients for 1 cup Avocado Relish:**

1/2 cup diced tomato  
1/2 cup diced avocado  
1/4 cup diced onion  
1/4 cup chopped cilantro  
1 tbsp chopped green onion  
1 tbsp chopped serrano pepper  
fresh lime juice  
salt & pepper

**Directions:**

1. First, prepare the avocado relish. Seed and dice tomato and serrano pepper. Combine all other diced ingredients in a bowl. Add a squeeze of lime, salt and pepper. Stir together and refrigerate until ready to use. Makes about 1 cup, enough for two tortas.
2. Slice onion.
3. Prepare chicken. Butterfly breasts for faster grilling time. Season chicken with olive oil, salt, pepper and cajun seasoning. Grill (or saute) chicken and onion.
4. Slice Telera. Place Telera cut-side-down on grill to toast. You can also place under broiler if you are not grilling. While bread is toasting, heat beans (in the microwave).
5. Assemble torta: Bottom of Telera, spread of refried beans, crumble of cotija cheese, layer of chicken slices, onions, avocado relish, top of Telera.