



# Garnaches



4 servings



20 minutes

## INGREDIENTS

12 Corn Tortillas (small, round)

1 cup cooking oil

1 cup Refried Beans

1 cup Cheddar Cheese (shredded)

1 small Red Onion (thinly sliced)

1 small Tomato (diced)

1 Jalapeño (finely chopped, optional)

Small bunch of Cilantro (chopped)

1 cup Lettuce or Cabbage (shredded)

1 Avocado (sliced, optional)

½ cup Sour Cream

Hot Sauce - To taste

## DIRECTIONS

- Heat the oil in a pan.
- Fry the corn tortillas individually for a few seconds on each side, or until they are crisp. Drain them on paper towels.  
(You can also buy pre-made crisp, round tortillas in Latin grocers – similar to tortilla chips)
- Heat the refried beans over low heat, until warm
- Take a tortilla and spread a generous spoonful of refried beans evenly over it.
- Sprinkle crumbly White Mexican cheese on top of the beans.
- Add thinly sliced red onions, diced tomatoes, and, if you like a bit of heat, some finely chopped jalapeño peppers.
- Top your garnaches with shredded lettuce (or cabbage), sliced avocado, and a dollop of sour cream.
- Drizzle your favorite hot sauce over the garnaches if you like it spicy.