

ZESTY MEXICAN TOFU SKILLET MOLLETES WITH BLACK BEANS, AND CHERRY TOMATO PICO DE GALLO

Yield 8 Portions

Ingredients	Amounts
Bollilo, cut in half lengthwise	4 ea.
Extra virgin olive oil	as needed
Garlic clove, peeled	1 ea.
Queso Chihuahua or Monterey Jack grated	1 cup
Queso cotija, grated	¼ cup
Black Bean Puree (recipe follows)	2 cups
Mexican Tofu Skillet	4 cups
Cilantro, chopped	1 Tbsp.
Cherry Tomato Pico de Gallo (recipe follows)	1 cup
Cilantro Crema (recipe follows)	¼ cup
Cilantro leaves	¼ cup

Method

1. Preheat a griddle or comal. Brush the cut side of the bread with extra virgin olive oil and place the bread cut side down on the griddle. Once browned, wipe a piece of garlic on the cut side.
2. Combine the cheeses. Set aside.
3. Heat the black bean puree and set aside.
4. Heat a saute pan over medium high heat. Once hot, add the Mexican Tofu Skillet. Sauté until warmed through and slightly caramelized. Stir in the chopped cilantro.
5. *To Assemble:* Spread a thin layer of beans on the cut side of the bread. Top with cheese. Place in a hot oven or under the broiler to melt the cheese.
6. Place a spoonful of the Mexican Tofu Skillet on top of the cheese.
7. Place a couple of spoons of the Cherry Tomato Pico de Gallo.
8. Drizzle with Cilantro Crema and garnish with cilantro.

BLACK BEAN PURÉE

Yield: 1 Pint

Ingredients	Amounts
Canola oil	¼ cup
Onions, diced	1 cup
Serrano chiles, stem removed, diced	2 ea.
Black beans, cooked	½ lb.
Liquid from cooked beans or water	½ cup or as needed
Salt	as needed
Black pepper, ground	as needed

Method

1. Heat the oil in a frying pan, add the onions and chiles, cook over medium heat until caramelized.
2. Add the beans and liquid, bring to a simmer. Cook for 10 minutes for the flavors to meld. Place in a food processor and process until smooth. Adjust seasoning with salt and pepper.

CHERRY TOMATO PICO DE GALLO

Yield: 2 cups

Ingredients	Amounts
Cherry tomatoes, cut in halves or quarter	1 cup
Red onions, small dice, rinsed	2 Tbsp.
Cilantro, chopped	2 Tbsp.
Serrano chile, minced	1 ea.
Lime juice	2 Tbsp.
Salt	as needed
Ground black pepper	as needed

Method

1. Combine all ingredients in a bowl. Gently mix.

CILANTRO CREMA

Yield: 1 cup

Ingredients	Amounts
Crema Mexicana	$\frac{3}{4}$ cup
Cilantro, leaves and stems, chopped	$\frac{1}{4}$ cup
Lime juice	1 Tbsp.
Salt	as needed
Ground black pepper	as needed

Method

1. Combine all ingredients in a blender. Blend until smooth.