

CHBC Demo Recipes

Grilled Gordido (Serves 2)

A

- 1 Okanagan tomato (sliced)
- 1 avocado (sliced)
- 100 grams Jalapeño Jack cheese (shredded)
- 1 tsp taco seasoning
- 1 pinch salt and pepper

B

- 2 flour tortillas
- 1 tsp oil

C (Salsa)

- 1 tomato (diced)
- 1 tbsp red onion (diced)
- 1 lime (juiced)
- 1 tsp cilantro (chopped fine)
- 1 clove garlic (minced)
- Salt and pepper to taste

D

- ¼ cup sour cream

Brush oil on the flour tortillas and turn over. Distribute **A** over both, place on a medium grill, and cook for about 3 minutes, making sure they don't burn. When the cheese starts to melt, sandwich the two tortillas together and remove from heat. Keep warm.

Mix **C**. Cut the gordidos (tortillas) and place on plate with salsa and sour cream. Serve.



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