



# Fry Jack Sandwich



4-6 servings



30 mins

## INGREDIENTS

- Tortilla dough
- Oil for frying
- 1 cup refried black beans, warmed
- 1 cup shredded chicken, warm
- ½ cup shredded cheese (cheddar, mozzarella, or queso fresco)
- Fresh lettuce, shredded
- 1 cup pico de gallo (a mix of diced tomatoes, onions, cilantro, and lime juice, with a pinch of salt)
- ¼ cup sour cream, for drizzling

## DIRECTIONS

1. Divide the dough into golf ball size, and flatten each one into a circle about ¼ inch thick.
2. Heat about 1 inch of oil over medium-high heat until shimmering.
3. Place in the hot oil, frying one at a time. Fry until golden and puffed. Flip to ensure even cooking.
4. Remove fry jacks from the oil and drain on paper towels to remove excess oil
5. Spread a spoonful of warm refried black beans on the fry jacks
6. Layer shredded stewed chicken evenly over the beans
7. Add a handful of shredded lettuce, then spoon fresh pico de gallo over the top.
8. Sprinkle with shredded cheese.
9. Drizzle sour cream for a creamy finish.