

MARLEY SPOON



**UNDER
30 MINS**

Mexican Molettes

with Pico de Galo



20-30min



2 Portions

Día de los Muertos, or Day of the Dead is a traditional Mexican celebration held between October 31 and November 2 every year. It's believed that heaven's gates are opened at midnight on October 31, and the spirits of all deceased loved ones are allowed to be reunited with their families. Celebrate this special holiday from afar with this traditional Mexican recipe - delicioso!

What we send

- Mexican spice mix
- ciabatta ¹
- mature cheddar ⁷
- coriander, jalapeno
- black beans
- Lebanese cucumber
- lemon
- roma tomato
- shallot

What you'll require

- butter ⁷
- salt and pepper

Utensils

- foil
 - grater
 - large frypan
 - oven tray
- Our veggies come straight from the farm, so please wash them before cooking.

Allergens

Gluten (1), Milk (7). May contain traces of other allergens.

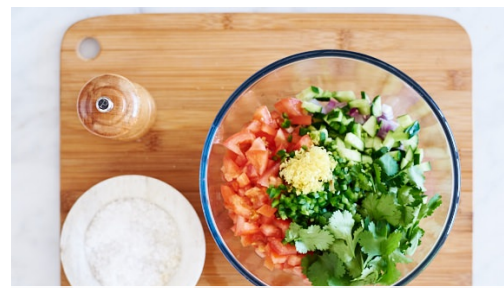
Nutrition per serving

Energy 890.0kcal, Fat 28.6g, Proteins 40.5g, Carbs 109.9g



1. Prepare pico de galo

Finely chop the **shallot** and **tomatoes**. Pick the **coriander** leaves and coarsely chop the stems. Finely chop the **chilli** (deseed if you prefer less heat). Zest half of the **lemon** and juice the whole lemon (you will need 2 tbs). Finely chop the **cucumber**.



2. Assemble pico de galo

Combine the **shallot, tomato, cucumber, coriander stems, lemon zest, chilli** and half of the **coriander leaves** in a bowl. Add 2 tbs **lemon juice** and season with **salt and pepper**. Gently toss to combine.



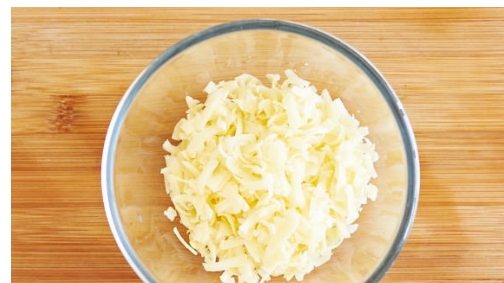
3. Toast bread

Preheat oven grill to high. Halve each **roll** and spread with 20g **butter**. Heat a large frypan over medium heat and place rolls, butter-side down. Cook for 1-2 mins until lightly golden brown and crispy. Remove from pan and set aside.



4. Heat and mash beans

Quickly add **black beans** (including liquid) and **Mexican spice mix** to pan and cook for 2 mins or until heated through. Remove pan from heat and lightly mash beans until a coarse mixture.



5. Grate cheese

Grate the **cheese**.



6. Assemble molettes

Place the **bread**, toasted-side up on an oven tray lined with foil. Spread a layer of **beans** over each toast. Top with a layer of **cheese** and grill (open-faced) for 5 mins or until cheese is melted and golden. Sprinkle with remaining **coriander** leaves. Serve **pico de galo** alongside or on top.