

# Cuernavaca Special

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This ham and cheese sandwich takes on a south-of-the-border twist with the addition of black beans, cilantro and sliced jalapeños. Serve it on Live Organic Seedful Bread for an extra crunch, add a bowl of pozole or tortilla soup on the side, and throw yourself a little lunchtime fiesta.



## INGREDIENTS

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### **Aunt Millie's Live Organic Seedful Bread**

Smoked ham

Sliced provolone

Black bean puree\*\*

Fresh cilantro

Salsa mayonnaise\*\*\*

## DIRECTIONS

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1. Lightly toast 2 slices of Aunt Millie's Live Organic Seedful Bread.
2. Spread thick layer of black bean puree to one piece of bread.
3. Add sliced ham.
4. Cover ham with sliced provolone cheese.
5. Place open face sandwich in broiler or convection oven to melt cheese (do not over-heat or burn).
6. Remove from oven.

7. Sprinkle with fresh chopped cilantro (to taste).
8. Place lightly toasted bread on top. Slice on diagonal.
9. For additional flavor add pickled sliced jalapenos.
10. Salsa mayonnaise may be added to top piece of if bread seems too dry.

### **\*\*Black Bean Puree**

1/4 cup chopped fresh cilantro

1 tablespoon fresh lime juice

1/4 teaspoon chili powder

2 garlic cloves, minced

1 (15-ounce) can black beans, rinsed and drained

1 tablespoon mayonnaise

### **Directions**

1. Place all ingredients in food processor and blend well.

### **\*\*\*Salsa Mayonnaise**

1/4 cup mayonnaise

1 tablespoon salsa (to taste)

### **Directions**

1. Combine in small bowl.



Aunt Millie's  
Live Organic Seedful Bread