

Turkish Toasted Tortas

1/2 cup mayonnaise

1/4 cup chopped cilantro

1 cup BeeSting Honey n' Habanero Pepper Sauce

1 loaf Turkish bread or 4 Kaiser rolls

2 cups thinly sliced or shredded chicken pork or beef

Salt and pepper to taste

1/2 cup sour cream

2 tbsp. taco seasoning or chili powder

Garnish:

Sliced red onion, Slice avocado, Shredded cheese of your choice or crumbled feta

In a bowl, whisk together the mayonnaise, sour cream, cilantro, and taco/chili seasoning. Slice the bread into four even chunks and split them open, or just split open the rolls. Spread each half of bread with this mixture and drizzle with BeeSting sauce. On the bottom half, spread some chicken and sprinkle with salt and pepper. Layer red onion, avocado and cheese on chicken and top with other half of bread. In a dry pan over medium-high heat, on a BBQ griddle, or in a sandwich toaster, toast the sandwiches on both sides until heated through. The bread should be crisp and the cheese melted. Cut the sandwiches in half and serve hot.

Serves 4

Heat Scale: Medium