

Pambazos (Mexican Salsa-Dunked Sandwiches)

Yield: 4 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/no-tomato-mexican-salsa-recipe>

Ingredients:

- 2 pounds potatoes mini, skins on, boiled until fork tender and quartered
- 1 pound mexican chorizo removed from casings
- 1 white onion large, diced, divided
- kosher salt to taste
- 12 dried guajillo chiles stemmed and seeded
- 2 cloves garlic chopped
- 1 cup refried beans warmed
- 2 cups iceberg lettuce shredded
- 2 ounces queso fresco crumbled
- 6 rolls sturdy, pan basso, teleres, or Portuguese rolls
- 1/3 cup sour cream

Nutrition:

1. Calories: 970 calories
2. Carbohydrate: 82 grams
3. Cholesterol: 120 milligrams
4. Fat: 54 grams
5. Fiber: 13 grams
6. Protein: 42 grams
7. SaturatedFat: 21 grams
8. Sodium: 2220 milligrams
9. Sugar: 10 grams

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