

The Volpi Torta

A classic Mexican torta is served on an oblong roll and can be eaten hot or cold. And though filled with many flavors, its main element is meat, sometimes stewed or grilled, sometimes crafted from cured meats, like ham. Its accompaniments are usually avocado, chiles, onions and cheese. They're portable, spicy and satisfying and worthy of the spotlight. Our version, though not traditional, celebrates chorizo because even a classic needs spicing up once in a while.

½ a small white onion, sliced into rings
Kosher salt
8 slices pickled jalapeño, chopped
2 teaspoons pickled jalapeño brine
½ cup sour cream
1 avocado
1 large vine-ripened tomato
2 medium, soft oval-shaped rolls (bolillos or similar)
24 slices chorizo (about 2 ounces)
6 slices Monterey Jack cheese

Sprinkle the onions with a little salt in a small bowl and let sit while you prepare the rest of the torta.

Mix the pickled jalapeños and brine with the sour cream in a small bowl. Halve, pit, peel, and slice the avocado. Thinly slice the tomato and season with salt.

Spread half the pickled jalapeño crema on the bottom of each roll. Layer half of the chorizo, cheese, tomatoes, onions and avocado slices. Spread the remaining crema on the top bun and serve. Repeat with remaining roll.

total time: 10 minutes

active prep: 10 minutes

serves: 2

difficulty: *easy*