

Sandwiches

Sloppy Jose' Gorditas

Naylet LaRochelle - Miami, FL

Pillsbury Bake-Off 45th Contest 100 Winning Recipes

Servings: 8

Preparation Time: 40 minutes

Start to Finish Time: 1 hour 5 minutes

Bake Time: 15 minutes

1 tablespoon Crisco pure olive oil

1/2 cup onion, diced

1 pound ground beef

1 can (8 oz) organic tomato sauce

1 teaspoon McCormick oregano leaves

1/2 teaspoon McCormick ground cumin

1/4 teaspoon salt

1/4 teaspoon McCormick ground cinnamon

1 can (15 oz) Progresso black beans, rinsed and drained

1/3 cup raisins

1 can Pillsbury Grands! Flaky Layers refrigerated honey butter biscuits

1 egg white, lightly beaten

1 1/2 cups lettuce, shredded

1/2 cup cotija cheese (white Mexican) OR queso fresco cheese, crumbled

2 tablespoons fresh cilantro, finely chopped

1/2 cup sour cream (if desired)

8 lime wedges (if desired)

Preheat the oven to 350 degrees.

Heat the olive oil in a 12-inch nonstick skillet over medium-high heat. Add the onion and cook, stirring occasionally, for 3 to 4 minutes or until softened. Stir in the ground beef. Cook 5 to 7 minutes, stirring frequently, until browned and no longer pink. Drain. Reduce the heat to low.

Return the skillet with the browned meat to the stove. Stir in the tomato sauce, oregano, cumin, salt, cinnamon, black beans and raisins. Cook for 5 to 8 minutes, stirring occasionally, until thoroughly heated. Remove from the heat. Cover to keep warm.

Meanwhile, using a rolling pin, roll out each biscuit into a 6-inch round. Lightly brush the top side of each biscuit with egg white. Fold the biscuit in half. Place the folded biscuits on a large ungreased cookie sheet.

Bake for 13 to 18 minutes or until golden brown. Remove to a cooling rack. Cook for 5 minutes.

Using a small serrated knife, make a 5-inch slit in the center of the curved side of each biscuit. Spoon about 1/2 cup of ground beef mixture into the opening. Evenly divide the lettuce among the gorditas. Top each with one tablespoon of cheese.

Place the gorditas on a serving platter. Sprinkle with cilantro.

Serve with sour cream and lime wedges.

Per Serving (excluding unknown items): 202 Calories; 15g Fat (67.6% calories from fat); 10g Protein; 6g Carbohydrate; 1g Dietary Fiber; 48mg Cholesterol; 114mg Sodium. Exchanges: 1 1/2 Lean Meat; 0 Vegetable; 1/2 Fruit; 2 1/2 Fat.