

Taste of Home



## Taco Po'Boys

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*"Whenever I'm busy, I make these southwestern sandwiches that start with convenient refried beans and deli chicken," explains Patricia Sanks from Camas, Washington. "Cheese, veggies and a creamy homemade spread top them off. I never have leftovers."*

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**TOTAL TIME:** Prep: 25 min. Bake: 5 min.

**YIELD:** 4 servings.

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## Ingredients

4 French sandwich rolls

1 can (16 ounces) refried beans, warmed

1 tablespoon taco seasoning

1/2 pound thinly sliced deli chicken

1 cup shredded cheddar cheese

2 cups shredded lettuce

1 cup diced fresh tomatoes

1 can (2-1/4 ounces) sliced ripe olives, drained

1 medium red onion, sliced and separated into rings

1 can (4 ounces) chopped green chilies

1 cup sour cream

1/2 medium ripe avocado, peeled and mashed

3 drops hot pepper sauce

## Directions

1. Cut rolls in half lengthwise; hollow out the bottoms, leaving 1-in. shells. Place rolls cut side up on a baking sheet. Broil 4-6 in. from the heat for 2 minutes or until toasted.

2. Combine the beans and taco seasoning; spread over bottom of rolls. Top with chicken, cheese, lettuce, tomatoes, olives, onion and chilies. Combine the sour cream, avocado and pepper sauce; spread over inside of roll tops. Place over sandwiches.



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