

## Las Ventanas al Paraíso, A Rosewood Resort, Los Cabos: Molletes

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Las Ventanas al Paraíso, meaning “the windows to paradise,” is an iconic, romantic resort that lives up to its hype. Here is their recipe for a traditional Mexican open-faced sandwich, perfect for lunch or an appetizer.

### **INGREDIENTS (makes eight molletes)**

- 4 bolillo rolls sliced in half
- 3 tablespoons butter
- 16 oz refried beans
- 7 oz oaxaca cheese
- 1-2 oz pico de gallo

### **PREPARATION**

- Preheat oven to 400 degrees F (200 degrees C)
- Cut the bread in halves.
- Spread about 1 teaspoon butter on each half.
- Spread 2 to 3 tablespoons warmed refried beans on bread.
- Sprinkle the oaxaca cheese on top of them.
- Bake the bread halves in the preheated oven until the cheese is melted and bubbly and the bread is crispy, 15 to 20 minutes.
- Top molletes with pico de gallo.



*Photos courtesy Las Ventanas al Paraíso*