



## The Chivito

SERVINGS 4 ⌚ PREP TIME 20 mins COOK TIME 10 mins

### INGREDIENTS

- 8 slices bacon
- 2 beef fillet steaks (or 4 thin slices grilled steak)
- Salt (coarse, to taste)
- **La Fe Black Pepper** (to taste)
- 1 to 2 tablespoons butter
- 4 eggs
- 4 sandwich buns (large, such as large ciabatta rolls)
- 4 tablespoons ketchup
- 4 tablespoons mayonnaise
- **La Fe Sazón**
- 1 head of lettuce
- 4 slices ham (deli cut)
- 4 slices tomato
- 4 slices **La Fe Mozzarella Cheese**

### DIRECTIONS

1. In a large skillet over medium heat, cook the bacon slices until they are crispy. Set aside on paper towels to cool.
2. If you're using steaks, drain the excess bacon fat out of the skillet. Slice each fillet in half crosswise to make 2 thin steaks from each.
3. Sprinkle with coarse salt, La Fe black pepper, and La Fe sazón. Use a mallet to pound the steaks even thinner.
4. Heat the skillet over medium-high heat until hot and place steaks on the skillet. Cook for about 2 minutes per side, or until they reach the desired doneness. Place on paper towels to cool.
5. Wipe the skillet clean. Melt the butter over medium heat and fry the eggs sunny-side up until they are done to your preference.
6. Preheat your broiler.
7. Spread the inside of the buns with ketchup and mayonnaise. Place the lettuce pieces on the bottom halves of the buns.
8. Top with each sandwich with 2 slices of bacon, a slice of beef, a slice of ham, a slice of tomato, and a slice of La Fe mozzarella.
9. Place the uncovered sandwiches under the broiler briefly to melt the cheese. Keep a close eye on the sandwiches so the cheese doesn't burn.
10. Remove the sandwiches from the oven and place a fried egg over the cheese, then top with the other half of the bun. Serve immediately.