



Mexican-Inspired Steak Tortas

with Charred Poblanos

20-min

Spicy



Beef Steak



Sub Roll



Mexican Seasoning



Onion, sliced



Lime



Poblano Pepper



Baby Spinach



Baby Tomatoes



Cilantro



Mayonnaise



Monterey Jack
Cheese, shredded



Chipotle Powder

HELLO TORTA

A Mexican sandwich that can be served hot or cold!

Start here

- Before starting, preheat the broiler to high.
- Wash and dry all produce.

Bust out

3 Baking sheets, medium non-stick pan, measuring spoons, zester, aluminum foil, large bowl, small bowl, whisk, paper towels

Ingredients

	2 Person	4 Person
Beef Steak	285 g	570 g
Sub Roll	2	4
Mexican Seasoning	1 tbsp	2 tbsp
Onion, sliced	56 g	113 g
Lime	1	1
Poblano Pepper 🌶️	160 g	320 g
Baby Spinach	56 g	113 g
Baby Tomatoes	113 g	227 g
Cilantro	7 g	7 g
Mayonnaise	2 tbsp	4 tbsp
Monterey Jack Cheese, shredded	½ cup	1 cup
Chipotle Powder 🌶️	½ tsp	1 tsp
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 63°C/145°F for medium-rare; steak size will affect doneness.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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1



Broil veggies

Core, then cut **poblano** into ¼-inch slices. Add **onions**, **poblanos** and **1 tbsp oil** (dbl for 4 ppl) to a foil-lined baking sheet. Season with **salt** and **pepper**, then toss to combine. Broil **veggies** in the **middle** of the oven until tender, 5-6 min.

4



Make salad

Whisk together **lime juice**, **lime zest**, **1 tbsp oil** and **½ tsp sugar** (dbl both for 4 ppl) in a large bowl. Add **tomatoes** and **spinach**, then toss to combine.

2



Cook steaks

While **veggies** broil, pat **steaks** dry with paper towels. Season all over with **half the chipotle powder** (dbl for 4 ppl), **half the Mexican Seasoning** and **salt**. Heat a medium non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **steaks**. Sear until golden-brown, 1-2 min per side. Remove the pan from heat, then transfer **steaks** to an unlined baking sheet. Broil in the **bottom** of the oven until cooked to desired doneness, 5-8 min.**

5



Toast rolls

When **steaks** are done, transfer to a cutting board to rest for 2-3 min. Halve **rolls**, then arrange on another unlined baking sheet, cut-side up. Sprinkle with **cheese**. Broil in the **top** of the oven until **cheese** melts, 2-3 min. (**TIP:** Keep an eye on rolls so they don't burn!)

3



Finish prep

While **steaks** cook, halve **tomatoes**. Zest, then juice **half the lime** (whole lime for 4 ppl). Cut any **remaining lime** into wedges. Roughly chop **cilantro**. Stir together **mayo**, **cilantro** and **remaining Mexican Seasoning** in a small bowl. Set aside.

6



Finish and serve

Slice **steaks**. Spread **mayo mixture** on **bottom rolls**. Stack **steak** and **veggies** on **bottom rolls**. Close with **top rolls**. Divide **tortas** and **salad** between plates. Squeeze over a **lime wedge**, if desired.

Dinner Solved!