



Mexican Steak Tortas

with Charred Poblanos

20-MIN



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



Beef Steak



Artisan Roll



Mexican Seasoning



Red Onion, sliced



Lime



Poblano Pepper



Spring Mix



Cherry Tomatoes



Cilantro



Mayonnaise



Monterey Jack Cheese, shredded



Chipotle Powder

HELLO TORTA

A Mexican sandwich served hot or cold!

START HERE

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

Bust Out

Aluminum Foil, Paper Towels, Microplane/Zester, Small Bowl, Whisk, Measuring Spoons, Medium Non-Stick Pan, 2 Baking Sheets, Large Bowl

Ingredients

	2 Person	4 Person
Beef Steak	285 g	570 g
Artisan Roll	2	4
Mexican Seasoning	1 tbsp	2 tbsp
Red Onion, sliced	56 g	113 g
Lime	1	1
Poblano Pepper 🌶️	160 g	320 g
Spring Mix	56 g	113 g
Cherry Tomatoes	113 g	227 g
Cilantro	7 g	14 g
Mayonnaise	2 tbsp	4 tbsp
Monterey Jack Cheese, shredded	¼ cup	½ cup
Chipotle Powder 🌶️	1 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 our meal kit labels for the most current allergen 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 the **poblanos** into ¼-inch strips. Toss the **onion** and **poblanos** with **1 tbsp oil** (dbl for ppl) on a foil-lined baking sheet. Season with **salt** and **pepper**. Broil **veggies** in the **middle** of the oven, until tender, 5-6 min. Transfer **veggies** to a plate and cover to keep warm.



4. TOSS SALAD

Whisk together the **lime juice**, **zest**, **2 tbsp oil** and **1 tsp sugar** in a large bowl (dbl both for 4ppl). Add the **tomatoes** and **spring mix** and toss to coat. Set aside.



2. COOK STEAK

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



5. TOAST ROLLS

On the baking sheet from step 1, carefully open **rolls**, and arrange them cut side up. Sprinkle over the **cheese**. Broil in the **top** of the oven, until **cheese** melts, 2-3 min. (**TIP:** Keep an eye on your buns so that they don't burn!)



3. FINISH PREP

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



6. FINISH AND SERVE

Slice the **steak**. Spread the **mayo** between the **rolls**, then the **steak** and **broiled veggies**. Serve with the **salad** on the side.

Dinner Solved!