



Mexican Steak Tortas

with Charred Poblanos

20-min

Spicy



Beef Steak



Artisan Roll



Mexican Seasoning



Onion, sliced



Lime



Poblano Pepper



Spring Mix



Baby 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

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

Ingredients

	2 Person	4 Person
Beef Steak	285 g	570 g
Artisan Roll	2	4
Mexican Seasoning	1 tbsp	2 tbsp
Onion, sliced	56 g	113 g
Lime	1	1
Poblano Pepper	160 g	320 g
Spring Mix	56 g	113 g
Baby Tomatoes	113 g	227 g
Cilantro	7 g	14 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 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.

Contact

Share your photos #HelloFreshLife

Call or email us | (855) 272-7002

hello@hellofresh.ca

HelloFresh.ca



Broil veggies

Core, then cut the **poblanos** into ¼-inch strips. Toss the **onions** and **poblanos** with **1 tbsp oil** (dbl for 4 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.



Toss salad

Whisk together the **lime juice**, **lime zest**, **1 tbsp oil** and **½ tsp sugar** (dbl both for 4 ppl) in a large bowl. Add the **tomatoes** and **spring mix**, then toss to coat. Set aside.



Cook steak

While the **veggies** broil, pat the **steak** 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 the **steak**. Sear until golden-brown, 1-2 min 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. **



Toast rolls

When **steak** is done cooking, transfer to a cutting board and allow to rest for 2-3 min. Carefully open **rolls**, and arrange them cut side up on another baking sheet. Sprinkle with 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!)



Finish prep

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



Finish and serve

Slice the **steak**. Spread **mayo** onto **bottom rolls**, then add **steak** and **veggies** and finish with **top rolls**. Serve with the **salad** on the side.

Dinner Solved!