



Mexican-Inspired Steak Tortas

with Charred Poblanos

Special

25 Minutes

Customized Protein **+** Add **↻** Swap or **×2** Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)

↻ Swap	↻ Swap
Striploin Steak 370 g 740 g	Tenderloin Steak 370 g 740 g



Striploin Steak 285 g 570 g	Sandwich Bun 2 4
Mexican Seasoning 1 2	Onion, sliced 56 g 113 g
Lime 1 1	Hot Pepper 1 2
Baby Tomatoes 113 g 227 g	Cilantro 7 g 7 g
Mayonnaise 2 tbsp 4 tbsp	Monterey Jack Cheese, shredded ½ cup 1 cup
Mini Cucumber 1 2	Spring Mix 56 g 113 g

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.

Pantry items | Sugar, salt, oil, pepper

Cooking utensils | Aluminum foil, 3 baking sheets, large bowl, measuring spoons, medium non-stick pan, paper towels, small bowl, whisk, zester

1



Broil veggies

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

- Core, then hot **pepper** into ¼-inch slices.
- Add **onions, peppers** and **1 tbsp** (2 tbsp) **oil** 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** (2 tbsp) **oil** and **½ tsp** (1 tsp) **sugar** in a large bowl.
- Add **tomatoes, cucumbers** and **spring mix**, then toss to combine.

2



Cook steaks

Swap | **Striploin Steak**

Swap | **Tenderloin Steak**

- Meanwhile, pat **steaks** dry with paper towels. Season with **half the Mexican Seasoning** and **salt**.
- Heat a medium non-stick pan over medium-high heat.
- When hot, add **½ tbsp** (1 tbsp) **oil**, then **steaks**.
- Sear until golden-brown, 1-2 min per side.
- Transfer **steaks** to an unlined baking sheet.
- Broil in the **bottom** of the oven until cooked to desired doneness, 5-8 min. ******

5



Toast buns

- When **steaks** are done, transfer to a cutting board to rest for 2-3 min.
- Halve **buns**, then arrange on another unlined baking sheet, cut-sides up.
- Sprinkle tops of **buns** 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

- Meanwhile, halve **tomatoes**.
- Cut **cucumber** into ¼-inch rounds.
- 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 buns**.
- Stack **steak** and **veggies** on **bottom buns**. Squeeze a **lime wedge** over top, if desired. Close with **top buns**.
- Divide **tortas** and **salad** between plates.

Measurements
within steps

1 tbsp (2 tbsp) **oil**
2 person 4 person Ingredient

2 | Cook steaks

Swap | **Striploin Steak**

If you've opted for **striploin steak**, cook it in the same way the recipe instructs you to cook the **sirloin steak**.

2 | Cook steaks

Swap | **Tenderloin Steak**

If you've opted for **tenderloin steaks**, cook them in the same way the recipe instructs you to cook the **sirloin steaks**.

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