



# Carne Asada Steak Torta

WITH FRIES

Express Plus



**Prep & Cook Time**

20-30 MIN

**Cook Within**

4 DAYS

**Difficulty Level**

INTERMEDIATE

**Spice Level**

SPICY

**You Will Need**

Olive Oil, Salt, Pepper, Cooking Spray  
Baking Sheet, 2 Mixing Bowls, Large Non-Stick Pan

**Ingredients**

- 2 Pepperjack Cheese Slices
- 2 French Rolls
- .84 oz. Mayonnaise
- 2 Russet Potatoes
- 6 oz. Pepper and Onion Mix
- ½ fl. oz. Honey
- 2 Tbsp. Chipotle Pesto
- 1 tsp. Taco Seasoning

**Customize It Options**

- 10 oz. Steak Strips
- 20 oz. Double Portion Steak Strips
- 10 oz. Ground Beef
- 12 oz. Impossible Burger

**Minimum Internal Protein Temperature**

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at [www.homechef.com/21293](http://www.homechef.com/21293)

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

## Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Turn oven on to **450 degrees**. Let preheat, at least 10 minutes
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **pesto**
- Upon delivery, remove **potatoes** from meal bag and store at room temperature



### 1. Bake the Fries

- Cut **potatoes** into ¼" fries and pat dry.
- Place fries on prepared baking sheet and toss with 1 tsp. **olive oil**, **taco seasoning**, ¼ tsp. **salt**, and a pinch of **pepper**.
- Spread into a single layer and bake in hot oven until golden brown, 22-25 minutes, tossing once halfway through.
- While fries bake, continue recipe.

### Customize It Instructions

- If using **20 oz. steak strips**, follow same instructions as 10 oz. steak strips, working in batches, if necessary.
- If using **ground beef**, follow same instructions as steak strips in Step 2, breaking up until no pink remains and beef reaches minimum internal temperature, 4-6 minutes.
- If using **Impossible burger**, follow same instructions as steak strips in Step 2, breaking up until no pink remains and burger is heated through, 4-6 minutes.



### 2. Cook the Filling

- Pat **steak strips** dry. Coarsely chop, then separate pieces. Season all over with ¼ tsp. **salt** and a pinch of **pepper**.
- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Add **pepper and onion mix** to hot pan. Stir occasionally until beginning to soften, 3-4 minutes.
- Add steak strips. Stir occasionally until no pink remains and steak strips reach a minimum internal temperature of 145 degrees, 4-6 minutes.
- Remove from burner. Rest, 3 minutes.



### 3. Assemble the Sandwiches

- Carefully remove baking sheet from oven. Push **fries** to one side. *Baking sheet will be hot! Use a utensil.*
- Place **bottom rolls** in empty space on baking sheet. Top with **filling**, then **cheese slices**.
- Bake in hot oven until cheese melts, 2-3 minutes.



### 4. Make Sauces and Finish Dish

- In a mixing bowl, combine **mayonnaise** and 1 tsp. **pesto** (to taste; reserve remaining for chipotle honey).
- Combine **honey**, remaining pesto (to taste), and 1 tsp. **water** in another mixing bowl.
- Plate dish as pictured on front of card, topping **sandwich** with chipotle-honey (to taste) and top **bun**. Serve **fries** with **chipotle aioli** (to taste) on the side for dipping. Bon appétit!