

Spiced Beef & Pickled Onion Tortas

with Cara Cara Orange, Radish & Romaine Salad

PREP TIME: 15 minutes

COOK TIME: 25-35 minutes

SERVINGS: 4

Tonight, our tortas (or Mexican-style sandwiches) layer boldly seasoned slices of beef, tangy pickled onion and melty Monterey Jack onto soft rolls. When pressed with a heavy pot as they cook on the stove, their flavors and textures meld deliciously. On the side, our salad of crisp romaine and radish gets a seasonal lift from cara cara orange—a type of navel orange with ruby-tinged flesh and sweet notes of red berry.



BLUE APRON WINE PAIRING:

Fabre Minervois, 2015

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Ingredients



1½ lbs
THINLY SLICED
BEEF



4
SANDWICH ROLLS



6 oz
MONTEREY JACK
CHEESE



3
RADISHES



2
CARA CARA
ORANGES



1
RED ONION



1
ROMAINE HEART

KNICK KNACKS:



2 Tbsp
RED WINE
VINEGAR



1 Tbsp
SUGAR



1 Tbsp
MEXICAN SPICE
BLEND



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1 Prepare the ingredients:

- ☒ Wash and dry the fresh produce.
- ☐ Halve the rolls.
- ☐ Peel and thinly slice the onion.
- ☐ Thinly slice the cheese.
- ☐ Cut off and discard the root end of the romaine; thinly slice the leaves crosswise.
- ☐ Cut off and discard the rinds and white pith of the oranges; large dice.
- ☐ Cut off and discard the ends of the radishes; thinly slice into rounds.

2 Pickle the onion:

- ☐ In a small pot, combine the **onion, sugar, vinegar, a big pinch of salt** and **¼ cup of water**.
- ☐ Heat to boiling on high. Once boiling, cook, stirring occasionally, 3 to 4 minutes, or until softened and the liquid is slightly reduced in volume.
- ☐ Set aside to cool, stirring occasionally, for at least 10 minutes. Reserving the pickling liquid, drain the pickled onion.

3 Cook the beef:

- ☐ While the onion pickles, using your hands, separate the **sliced beef**; pat dry with paper towels. Transfer to a bowl. Season with salt, pepper and the **spice blend**; toss to coat.
- ☐ In a large pan (nonstick, if you have one), heat a drizzle of olive oil on high until hot.
- ☐ Working in 2 batches, add the seasoned beef in a single layer. Cook, without stirring, 2 to 3 minutes on the first side, or until browned. Continue to cook, stirring constantly, 30 seconds to 1 minute, or until just cooked through. Leaving any browned bits (or fond) in the pan, transfer to a plate.

4 Assemble the tortas:

- ☐ Place the **rolls** on a clean, dry work surface. Top the roll bottoms with the **cheese, cooked beef** (including any liquid from the plate), **as much of the pickled onion as you'd like** (you may have extra onion) and **¼ of the romaine** (reserving the rest). Season with salt and pepper. Complete the tortas with the roll tops.

5 Cook the tortas:

- ☐ Heat the pan of reserved fond on medium until hot. (If the pan seems dry, add a drizzle of olive oil.)
- ☐ Add the **tortas**. Place a heavy pot (or pan) on top of the tortas to press them down. Cook, occasionally pressing down on the pot, 2 to 3 minutes per side, or until browned and slightly flattened. Transfer to a cutting board and cut in half on an angle.

6 Make the salad & serve your dish:

- ☐ In a large bowl, combine the **oranges, radishes, remaining romaine** and **2 tablespoons of the reserved pickling liquid**. Drizzle with olive oil and toss to combine. Season with salt and pepper to taste.
- ☐ Divide the **sliced tortas** and salad between 4 plates. Enjoy!

