

# Spicy Poblano Pepper & Cheese Tortas

*with Avocado & Summer Squash Salad*

**PREP TIME:** 15 minutes

**COOK TIME:** 25-35 minutes

**SERVINGS:** 2

Tonight's tortas (or Mexican sandwiches) are packed with spicy, cheesy flavor. Two kinds of peppers—mildly hot poblano and sweet, bright pickled goathorn—mingle perfectly with creamy Monterey Jack inside crusty sandwich rolls, while a layer of mashed avocado helps tame the heat. We're pressing the tortas on the stovetop with a heavy pot to melt the cheese and meld all the flavors. On the side, an easy salad of radishes and sautéed summer squash (you may receive green zucchini, grey zucchini, or yellow squash) completes the meal.



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## Ingredients



2

SANDWICH ROLLS



4 oz

MONTEREY JACK  
CHEESE



3

RADISHES



1

AVOCADO



1 bunch

CILANTRO



1

LIME



1

POBLANO PEPPER



1

SUMMER SQUASH



1

VIDALIA ONION

## KNICK KNACKS:



2 oz

GOATHORN  
PEPPERS



2 Tbsp

GRATED COTIJA  
CHEESE



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## 1 Prepare the ingredients & mash the avocado:

- ☐ Wash and dry the fresh produce.
- ☐ Peel and thinly slice the onion.
- ☐ Halve the squash lengthwise; cut crosswise into 1/4-inch-thick pieces.
- ☐ Halve the rolls.
- ☐ Grate the Monterey Jack cheese on the large side of a box grater.
- ☐ Roughly chop the goathorn peppers.
- ☐ Roughly chop the cilantro leaves and stems.
- ☐ Cut off and discard the ends of the radishes; thinly slice into rounds.
- ☐ Quarter the lime.
- ☐ Pit, peel, and medium dice the avocado; place in a bowl with **the juice of 2 lime wedges** and a drizzle of olive oil. Using a fork, mash to your desired consistency; season with salt and pepper to taste.
- ☐ Cut out and discard the stem, ribs, and seeds of the poblano pepper; thinly slice crosswise. Thoroughly wash your hands, knife and cutting board immediately after handling the pepper.



## 2 Cook the squash:

- ☐ In a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on high until hot. Add **half the onion**; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until lightly browned and softened. Add the **squash**. Cook, stirring occasionally, 2 to 3 minutes, or until lightly browned and softened. Transfer to a medium bowl. Wipe out the pan.

## 3 Cook the poblano pepper:

- ☐ In the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **remaining onion**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until lightly browned and softened. Add the **poblano pepper**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until slightly softened. Turn off the heat.



## 4 Assemble the tortas:

- ☐ Place the **rolls** on a clean, dry work surface, cut side up. Divide the **mashed avocado** between the roll tops. Divide **half the Monterey Jack cheese** between the roll bottoms; top with the **cooked poblano pepper, goathorn peppers, and remaining Monterey Jack cheese**. Season with salt and pepper. Complete the tortas with the roll tops.

## 5 Cook the tortas:

- ☐ In the same pan, heat 1 teaspoon of olive oil on medium-high until hot. Add the **tortas**. Place a heavy-bottomed pot (or pan) on top and press down. Cook, occasionally pressing down on the pot, 1 to 2 minutes per side, or until lightly browned and slightly flattened. Transfer to a cutting board; cut in half on an angle.



## 6 Make the salad & plate your dish:

- ☐ While the tortas cook, to the bowl of **cooked squash**, add the **cilantro, radishes, the juice of the remaining lime wedges**, and a drizzle of olive oil. Season with salt and pepper. Gently stir to combine; season with salt and pepper to taste. Transfer to a serving dish; garnish with the **Cotija cheese**.
- ☐ Divide the **cooked tortas** between 2 dishes. Serve with the salad on the side. Enjoy!