

# Avocado & Poblano Tortas

with Carrot-Radish Slaw

2 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**  
blueapron.com



These tortas (or Mexican sandwiches) showcase poblano pepper, which is known for its pleasantly smoky heat—tempered by layers of cooling avocado and melty monterey jack cheese.

## Ingredients

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|  2 Small Baguettes |  1 Poblano Pepper                   |
|  1 Avocado         |  1 Yellow Onion                     |
|  6 oz Carrots      |  4 oz Shredded Monterey Jack Cheese |
|  1 Lime            |  1 oz Pickled Goathorn Peppers      |
|  3 oz Radishes     |  |

## Wellness at Blue Apron

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VEGETARIAN



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### 1 Cook the onion & poblano pepper

- Wash and dry the fresh produce.
- Halve, peel, and thinly slice the **onion**.
- Cut off and discard the stem of the **poblano pepper**; remove the core. Halve lengthwise, then thinly slice crosswise.
- Thoroughly wash your hands, knife, and cutting board immediately after handling the pepper.
- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced onion**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until lightly browned.
- Add the **sliced poblano pepper** (if the pan seems dry, add a drizzle of olive oil); season with salt and pepper. Cook, stirring occasionally, 7 to 8 minutes, or until softened.
- Turn off the heat.



### 2 Prepare the remaining ingredients

- Meanwhile, peel the **carrots** and grate on the large side of a box grater.
- Halve the **radishes** lengthwise, then thinly slice crosswise.
- Combine the **grated carrots** and **sliced radishes** in a large bowl.
- Zest the **lime** to get 1 teaspoon (or use the small side of a box grater). Halve the lime crosswise.
- Halve the **baguettes**.
- Halve and pit the **avocado**. Using a spoon, remove the avocado from the skin, then medium dice. Place in a bowl; add **the juice of 1 lime half**. Using a fork, mash to your desired consistency. Taste, then season with salt and pepper if desired.
- Roughly chop the **pickled peppers**.



### 3 Make the slaw

- To the bowl of **prepared carrots and radishes**, add the **lime zest, the juice of the remaining lime half, and 2 teaspoons of olive oil**; season with salt and pepper. Toss to combine.
- Set aside to marinate, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.



### 4 Assemble the tortas

- Meanwhile, assemble the tortas using the **halved baguettes, mashed avocado, cooked onion and poblano pepper, cheese, and chopped pickled peppers**. Season with salt and pepper.
- Wipe out the pan used to cook the onion and poblano pepper.



### 5 Cook the tortas & serve your dish

- In the same pan, heat a drizzle of **olive oil** on medium until hot.
- Add the **tortas**; place a heavy-bottomed pot (or pan) on top of the tortas and press down. Cook, occasionally pressing down on the pot, 3 to 4 minutes per side, or until lightly browned and the cheese is melted (if the pan seems dry, add a drizzle of olive oil before flipping).
- Transfer to a cutting board and carefully halve on an angle.
- Serve the **cooked tortas** with the **slaw** on the side. Enjoy!



#### NUTRITION PER SERVING (AS PREPARED)\*\*

Calories: XXX, Total Carbohydrates: XXXg, Dietary Fiber: XXg, Added Sugars: XXg, Total Fat: XXg, Saturated Fat: XXg, Protein: XXg, Sodium: XXXXmg.

\*\*See full Nutrition Facts on your Current page in the Blue Apron app or at [blueapron.com](https://blueapron.com).

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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