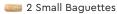


These tortas (or Mexican sandwiches) showcase poblano pepper, which is known for its pleasantly smoky heat—tempered by layers of cooling avocado and melty monterey jack cheese.

Ingredients



1 Avocado

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6 oz Carrots

1 Lime

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🐞 3 oz Radishes

1 Poblano Pepper1 Yellow Onion

4 oz Shredded Monterey Jack Cheese

ル 1 oz Pickled Goathorn Peppers

Wellness at Blue Apron

To find out more about Wellness at Blue Apron visit us at blueapron.com/pages/wellness

VEGETARIAN



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 howl



- 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.

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).





Produced in a facility that processes

crustacean shellfish, egg, fish, milk,

