



# CARNE ASADA BEEF TOSTADA

with Chipotle, Zesty Slaw and Lime Crema

SPICY

PRONTO



## HELLO TOSTADA

Spanish for "toasted", which is exactly what we do to these flour tortillas

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 1119



Beef Strips



Flour Tortillas, 6"



Green Bell Pepper



Lime



Roma Tomato



Sour Cream



Chipotle Powder



Red Cabbage, shredded



Radishes



Cilantro



Garlic



Feta Cheese

## BUST OUT

- Aluminum Foil
- 2 Baking Sheets
- Zester
- Large Bowl
- Silicone Brush
- Garlic Press
- Medium Bowl
- Paper Towel
- Measuring Spoons
- Small Bowl
- Salt and Pepper
- Olive or Canola oil

## INGREDIENTS

2-person | 4-person

- Beef Strips 285 g | 570 g
- Flour Tortillas, 6" 1,4,9 6 | 12
- Green Bell Pepper 200 g | 400 g
- Lime 1 | 2
- Roma Tomato 80 g | 160 g
- Sour Cream 2 3 tbsp | 6 tbsp
- Chipotle Powder 🌶️ ½ tsp | 1 tsp
- Red Cabbage, shredded 113 g | 227 g
- Radishes 56 g | 113 g
- Cilantro 10 g | 20 g
- Garlic 10 g | 20 g
- Feta Cheese 2 ¼ cup | ½ cup

## ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soja, les sulfites, les noix et le blé.

- 0 Seafood/Fruit de Mer
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites
- 10 Crustacean/Crustacé
- 11 Shellfish/Fruit de Mer

\*Laver et sécher tous les aliments.

\*\*Cuire jusqu'à une température interne minimale de 71°C/160°F.



## START STRONG

Preheat your broiler to **high** (to broil the peppers and tortillas). In Step 5, the technique of "Carne Asada" is the style of thinly slicing grilled beef!



**1 PREP** Wash and dry all produce.\* Core, then cut the **pepper(s)** into ¼-inch cubes. Zest, then juice **half the lime** (dbl for 4 ppl). Cut the **remaining lime** into wedges. Cut the **tomato(es)** into ¼-inch cubes. Mince or grate the **garlic**. Roughly chop the **cilantro**. Cut the **radish slices** into ⅛-inch matchsticks.



**4 TOAST TORTILLAS** Broil **tortillas** in the middle of oven until golden-brown and crispy, 2-3 min per side. (**TIP:** Keep your eye on them so they don't burn!) Meanwhile, in a medium bowl, combine the **peppers, tomatoes, cilantro, radish, cabbage, 2 tbsp oil** (dbl for 4 ppl), **remaining lime juice**, and **remaining garlic**. Stir to combine. Season with **salt and pepper**. Set aside.



**2 MARINATE BEEF** Pat the **beef** dry with paper towels. In a large bowl, toss the **beef, ½ tsp chipotle** (dbl for 4 ppl), **half the garlic** and **half the lime zest**. Season with **salt and pepper**. Set aside. In a small bowl, combine the **sour cream** with **1/2 tbsp lime juice** (dbl for 4 ppl) and **remaining lime zest**. Set aside.



**5 COOK BEEF** Heat a large non-stick pan over medium-high heat. When the pan is hot, add **1 tbsp oil** (dbl for 4 ppl), then the **beef strips**. Cook until browned, 1-2 min per side. (**TIP:** Cook to a minimum internal temp. of 71°C/160°F.\*\*) (**TIP:** Cook the beef in two batches for 4 ppl, using 1 tbsp oil for each batch!) Remove pan from the heat and transfer **beef** to a cutting board. Carefully chop **beef** into ⅛-inch pieces or "Carne Asada" style.



**3 BROIL PEPPERS** On a foil-lined baking sheet, toss **peppers** with **1 tsp oil** (dbl for 4 ppl). Season with **salt and pepper**. Broil in the middle of the oven until softened, 4-5 min. (**TIP:** Keep your eye on them so they don't burn!) Meanwhile, on another foil-lined baking sheet, evenly lay out **tortillas**. Brush both sides of **tortillas** with **1 tbsp oil**. (**NOTE:** For 4 ppl, work in two batches, using 1 tbsp oil per batch.)



**6 FINISH AND SERVE** Divide the **cabbage mixture** between the **tostadas**. Top with the **Carne Asada beef** and sprinkle over the **feta**. Dollop over the **crema**. Squeeze over a **lime wedge**.

## CHIPOTLE EH!

Fresh or dried, we love the smokey, spicy taste of chipotles!