

Mexican Steak Torta

Authentic Mexican Steak Torta recipe with marinated beef, fresh avocado, and vegetables on crusty bread. Perfect street food sandwich in 40 minutes!

30 min

PREP

10 min

COOK

40 min

TOTAL

8

SERVINGS

Easy

DIFFICULTY

Ingredients

- 1 lb steak
- 2 tbsp olive oil
- 1 red onion
- 2 cup lettuce
- 1 avocado
- 1 tomato
- 1 cup jalapeno pepper
- 1 cup mayonnaise
- 1 cup cotija cheese
- 8 bread
- 1 tsp salt
- 1 tsp black pepper
- 1 tsp chili powder
- 1 tsp cumin
- 1 cup lime juice

Instructions

1 Prepare the marinade

Combine 2 tablespoons lemon juice, 1 teaspoon salt, 1 teaspoon black pepper, 1 teaspoon chili powder, and 1 teaspoon cumin in a small bowl. Whisk until well combined.

2 **Marinate the steak**

Place 1 pound steak in a resealable plastic bag and pour in the marinade. Seal the bag and massage the marinade into the meat for 1 minute. Refrigerate for at least 2 hours or overnight for best flavor.

3 **Prepare the vegetables**

Mash 1 avocado in a small bowl with a fork until mostly smooth but still slightly chunky. Slice 1 onion into thin rings and chop 2 cups lettuce into bite-sized pieces.

4 **Cook the steak**

Heat a large skillet over medium-high heat until hot. Remove steak from marinade and cook for 4-5 minutes per side until internal temperature reaches 130°F (54°C) for medium-rare or your desired doneness.

5 Transfer steak to a cutting board and let rest for 5 minutes. Slice against the grain into thin strips about ¼-inch thick.

6 **Prepare the bread**

Slice 8 torta rolls in half horizontally. Spread a thin layer of the mayonnaise on the cut sides of each roll.

7 Heat the same skillet over medium heat. Place bread halves cut-side down and toast for 2-3 minutes until golden brown and crispy.

8 **Assemble the tortas**

Spread mashed avocado on the bottom half of each toasted roll. Layer with sliced steak, lettuce, 1 cup sliced tomatoes, onion rings, and 1 cup crumbled cotija cheese.

9 Top each torta with the remaining bread half and press gently to compress. Serve immediately while bread is still warm.

Tips

Always let your steak reach room temperature before cooking for more even heat distribution and better searing results.

Toast the cut sides of the torta bread lightly with mayonnaise for extra flavor and to prevent the bread from getting soggy from the fillings.

Slice all vegetables uniformly and thinly so they distribute evenly throughout the sandwich and are easy to bite through.

Don't skip the overnight marination – the acid in the citrus juice helps break down tough muscle fibers while infusing deep flavor.

Use a meat thermometer to ensure your steak reaches the desired doneness – 130°F for medium-rare, 140°F for medium.

Mash the avocado with a fork rather than slicing for better sandwich stability and easier eating.

Warm your tortilla bread slightly before assembling to make it more pliable and enhance the overall eating experience.

Layer ingredients strategically - put wet ingredients like tomatoes in the middle to prevent the bread from becoming soggy.