

Meksika Biftek Torta

Authentic Mexican Steak Torta with marinated beef, avocado, and fresh vegetables on soft bolillo bread. Learn how to make this popular street food.

30	10	40	8	Easy
HAZIRLIK DK	Pİ?IRME DK	TOPLAM DK	PORSIYON	ZORLUK

Meksika Biftek Torta

Malzemeler

- 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

Yapılış

- Make the marinade**

Combine 2 tablespoons lime juice, 1 teaspoon salt, 1 teaspoon black pepper, 1 teaspoon chili powder, and 1 teaspoon cumin in a small bowl. Whisk until well combined.
- Marinate the steak**

Place 1 pound steak and the marinade in a ziplock bag. Seal and massage the bag to coat the steak completely. Refrigerate for at least 2 hours or overnight.
- Prepare the vegetables**

Dice 2 cups tomatoes and 1 onion into small pieces. Wash and dry 1 cup lettuce leaves. Slice 1 jalapeño into thin rounds, removing seeds if you prefer less heat.
- Cook the steak**

Heat a large skillet over medium-high heat. Remove steak from marinade and cook for 4-5 minutes per side until internal temperature

reaches 57°C (135°F) for medium-rare. The steak should feel firm but still give slightly when pressed.

5 Transfer steak to a cutting board and let rest for 5 minutes. Slice against the grain into thin strips, about 1/4 inch thick.

6 **Prepare the bread**

Slice 8 torta rolls in half horizontally. Spread a thin layer of 1 cup mayonnaise on the cut sides of each roll.

7 Heat a large skillet or griddle over medium heat. Place rolls cut-side down and toast for 2-3 minutes until golden brown and crispy.

8 **Assemble the tortas**

Spread 1 cup avocado puree on the bottom halves of the toasted rolls. Layer with sliced steak, lettuce, diced tomatoes, diced onion, 1 cup cotija cheese, and jalapeño slices. Top with the other half of each roll and serve immediately.

?puçlar?

Marinate the steak overnight for maximum flavor penetration - the longer marination time allows the spices and citrus to tenderize the meat effectively.

Heat your pan or grill properly before adding the meat to ensure a good sear that locks in juices and creates better texture.

Cut all ingredients to similar, preferably small sizes for even cooking and easier eating - this ensures every bite has balanced flavors.

Toast the bread lightly with mayonnaise side down to create a barrier that prevents the bread from becoming soggy from the meat juices.

Don't overcook the steak - a few minutes per side is sufficient to maintain tenderness and juiciness.

Prepare all your vegetables and condiments before cooking the meat so you can assemble the tortas while the steak is still warm.

If the bread seems too thick, remove some of the interior crumb to make room for the generous filling without making the sandwich unwieldy.