

Mexican Steak Torta

Oscar · 29/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

4

Description

This Mexican torta is a tasty sandwich stuffed with char-grilled steak beans avocado lettuce and tomato served on a warm toasted roll

Ingredients

- - vegetable oil for the grill - 1 pound sirloin steak - 1 tablespoon garlic salt - 1 teaspoon ground black pepper
- 1 teaspoon ground cumin - ground cayenne pepper
- to taste - 4 Mexican bolillo or kaiser rolls
- split - ¼ cup mayonnaise - ½ cup refried beans - 1 large avocado
- thinly sliced - 1 large tomato
- thinly sliced - 2 cups shredded lettuce - 1 ounce crumbled cotija cheese (Optional)

Instructions

1. Preheat an outdoor grill for medium-high heat
2. and lightly oil the grate. Season steak with garlic salt
3. black pepper
4. cumin
5. and cayenne pepper. Grill steak on the preheated grill until medium-rare
6. about 5 minutes per side. Transfer steak to a cutting board and cover with foil. Set a large skillet over medium-high heat. Spread both halves of each roll with mayonnaise. Brown the rolls
7. mayonnaise-side down
8. until golden
9. about 3 minutes. Warm the refried beans in a medium bowl in the microwave
10. about 1 minute on High. Slice sirloin steak against the grain into thin strips. Spread a thin layer of beans on the bottom half of each roll. Layer with steak
11. avocado
12. tomato
13. and lettuce. Top with cheese and top half of sandwich roll. Recipe Tip If cotija cheese is not available
14. use Cheddar.