



20-Min: Steak Pepito

with Rajas con Crema



ca. 20min



2 Servings

In Spain and Latin American countries, you'll find Pepitos on street corners, restaurants, home kitchens, everywhere—and these sandwiches are stacked! For our version, we layer tender steak strips on toasted baguettes with rajas con crema (poblano peppers and onions simmered in a creamy sauce) and tomatoes. Scooping out some of the bread allows for even more filling, and that's just the energy we want to bring to the table.

What we send

- 1 medium yellow onion
- garlic
- 1 poblano pepper
- ½ lb pkg steak strips
- 1½ oz Worcestershire ⁴
- 2 (1 oz) sour cream ⁷
- 2 baguettes ¹
- 1 plum tomato
- 2 oz pickled jalapeños ¹²

What you need

- kosher salt & ground pepper
- unsalted butter ⁷
- neutral oil

Tools

- 2 medium skillets

Allergens

Wheat (1), Fish (4), Milk (7), Sulphur dioxide and sulphites (12). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 810kcal, Fat 32g, Carbs 90g, Proteins 38g



1. Prep ingredients

Preheat oven to 400°F with a rack in the center. Halve **onion**; thinly slice half of the onion (save rest for own use). Finely chop **1 teaspoon garlic**. Halve **poblano pepper**, discard stem and seeds, and thinly slice. Pat **steak strips** dry. In a small bowl, combine **steak strips** and **1 tablespoon Worcestershire sauce**; season with **salt** and **pepper**.



4. Cook steak strips

While **vegetables** cook, heat **1 tablespoon oil** in a 2nd medium skillet over medium-high. Add **steak strips** and cook, without stirring, until browned on the bottom, about 3 minutes. Stir and continue to cook until steak strips are cooked through, about 2 minutes more. Remove from heat.



2. Start rajas con crema

Heat **1 tablespoon butter** over medium-high in a medium skillet. Add **sliced onions, peppers, and a pinch of salt**. Cover and cook, stirring occasionally, until vegetables are softened and lightly browned, 5-8 minutes. Add **garlic** and cook until fragrant, about 1 minute more.



5. Warm bread

Meanwhile, place **baguettes** on center oven rack and bake until crust is golden brown and baguettes are warmed through, 5-7 minutes.



3. Finish rajas con crema

To skillet with **vegetables**, stir in **all the sour cream, 3 tablespoons water**, and **1 teaspoon Worcestershire sauce**. Cook, uncovered, over high heat until vegetables are completely tender and **sauce** is reduced by half, 2-4 minutes. Season to taste with **salt** and **pepper**.



6. Assemble pepitos & serve

Slice **tomatoes** into ¼-inch thick rounds; season lightly with **salt** and **pepper**. Half each **baguette** lengthwise, stopping before cutting all the way through. Scoop out some of the bread, if desired. Divide **steak strips** and **rajas con crema** between **baguettes**. Top **pepitos** with **tomatoes, pickled jalapeños, and a couple of dashes of Worcestershire**, if desired. Enjoy!