

MARLEY SPOON



20-Min: Mexican Pork Torta

on a Crusty Baguette



ca. 20min



2 Servings

Tortas are so much more than just a Mexican-style sandwich. First of all, they are stacked! Here we layer refried beans, juicy pork cutlets, shredded lettuce, sliced tomatoes, and fresh jalapeños. Next, it's all about the condiments, and we opt for creamy guacamole and lime crema. And finally, it's all about the bread! Hearty crusty bread, like baguettes, is a must for a good torta. This one ticks all the boxes!

What we send

- 1 plum tomato
- 1 romaine heart
- 1 (16 oz) can refried pinto beans ¹
- 1 lime
- 2 oz mayonnaise ^{2,1}
- 12 oz pkg pork cutlets
- ¼ oz taco seasoning
- 2 baguettes ³
- 2 oz pickled jalapeños
- 2 (2 oz) guacamole

What you need

- kosher salt & ground pepper
- olive oil

Tools

- microwave
- large nonstick skillet

Cooking tip

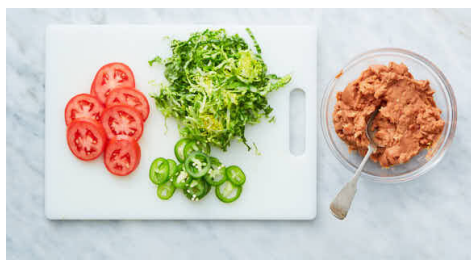
If you don't have a microwave, transfer refried beans to a medium nonstick skillet. Cook over medium-high heat, stirring, until warmed through, 1-2 minutes.

Allergens

Soy (1), Egg (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1030kcal, Fat 46g, Carbs 101g, Protein 55g



1. Prep ingredients

Slice **tomato** into thin rounds. Slice **lettuce** crosswise into very thin ribbons; discard stem end. Transfer **refried beans** to a medium microwave-safe bowl and microwave until just warmed through, 1-2 minutes. Cover refried beans to keep warm and set aside until step 6.



4. Cook pork cutlets

Heat **1 tablespoon oil** in large nonstick skillet over high. Add **pork** and cook until well browned on one side, 1-2 minutes. Flip and continue to cook until just cooked through, 1-2 minutes more.



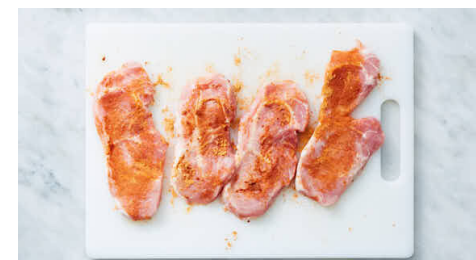
2. Make lime crema

Squeeze **half of the lime juice** into a small bowl. Stir in **mayonnaise** and season to taste with **salt** and **pepper**. Set lime crema aside until step 6.



5. Toast baguettes

Split **baguettes**; use your fingers to hollow out some of the insides. Toast in a toaster oven or broiler directly on upper oven rack until lightly golden, 1-2 minutes (watch closely).



3. Season pork cutlets

Pat **pork cutlets** dry and season all over with **taco seasoning**.



6. Assemble tortas & serve

Spread **about ¼ cup refried beans** on bottom **half of each baguette** (save rest for own use). Top with **pork cutlets**, **shredded lettuce**, **tomatoes**, and **pickled jalapeños**. Spread **guacamole** and **lime crema** on top **half of each baguette**, then sandwich together and slice in half. Enjoy!