



Fast! Beef Pepito Sandwich

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 beef strips on toasted baguettes with tomatoes and rajas con crema (poblano peppers and onions simmered in a creamy sauce). 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 yellow onion
- garlic
- 1 poblano pepper
- 10 oz pkg beef strips
- 1½ oz pkt Worcestershire sauce ⁴
- 2 (1 oz) sour cream ⁷
- 2 baguettes ¹
- 1 plum tomato
- 2 oz pickled jalapeños ¹⁷

What you need

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

Tools

- 2 medium skillet

Allergens

Wheat (1), Fish (4), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

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



1. Prep ingredients

Preheat oven to 400°F with a rack in the center.

Halve **onion**; thinly slice one half (save rest for own use). Finely chop **1 teaspoon garlic**. Halve **poblano pepper**, discard stem and seeds, and thinly slice.

Pat **beef** dry. Toss in a small bowl with **1 tablespoon Worcestershire sauce**; season with **salt** and **pepper**.



4. Cook beef

Meanwhile, in a second medium skillet, heat **1 tablespoon oil** over medium-high. Add **beef** and cook, without stirring, until browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more.



2. Start rajas con crema

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



3. Finish rajas con crema

Stir in **all the sour cream, 1 teaspoon Worcestershire sauce, and 3 tablespoons water**. 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**.



5. Warm bread

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



6. Assemble pepitos & serve

Slice **tomatoes** into ¼-inch thick rounds; lightly season with **salt** and **pepper**. Halve **bread** lengthwise, stopping before cutting all the way through. Scoop out some of the bread, if desired.

Top **pepitos** with **beef, rajas con crema, tomatoes, pickled jalapeños, and a couple dashes of Worcestershire**, if desired. Enjoy!