



Easy Prep! Meatless Chik'n Torta Milanesa

with Sweet Potato Fries & Chipotle Aioli



40-50min



2 Servings

You don't have to be a meateater to enjoy this classic Mexican sandwich, and it's all thanks to our crispy, breaded plant-based chik'n cutlets! We layer it with gooey mozzarella and top it with tomatoes and pickled jalapeños, then we sandwich it all between guacamole on one side and chipotle aioli on the other.

What we send

- 2 sweet potatoes
- 7 oz pkg plant-based chik'n cutlet¹
- 2 (2 oz) mayonnaise^{3,6}
- ¼ oz chipotle chili powder
- 3¾ oz mozzarella⁷
- 2 ciabatta rolls¹
- 1 romaine heart
- 1 plum tomato
- 2 oz guacamole
- 2 oz pickled jalapeños¹²

What you need

- neutral oil
- all-purpose flour¹
- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)

Tools

- rimmed baking sheet

Allergens

Wheat (1), Egg (3), Soy (6), 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 1420kcal, Fat 80g, Carbs 136g, Protein 43g



1. Prep fries & cutlets

Preheat oven to 450°F with racks in the lower and upper thirds. Scrub **sweet potatoes**; cut into ½-inch thick fries. In a large bowl, toss fries with **1 tablespoon each of oil and flour**; season with **salt** and **pepper** to taste. Brush **chik'n cutlets** on both sides with **oil** and place in the center of a rimmed baking sheet. Arrange sweet potatoes around cutlets in a single layer.



2. Bake fries & cutlets

Transfer baking sheet to lower oven rack and bake until **cutlets** are golden brown and crisp, flipping halfway through, about 8–10 minutes per side. Bake **fries** until browned and crisp, 30–35 minutes total, flipping fries ¾ of the way through.



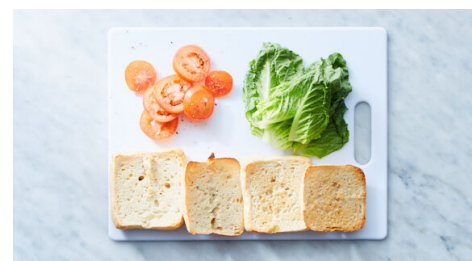
3. Mix chipotle aioli

In a small bowl, whisk together **mayonnaise**, **half of the chipotle spice** (or more to taste), and **½ teaspoon vinegar**. Season to taste with **salt** and **pepper**.



4. Melt cheese

Cut **mozzarella** into ¼-inch thick slices. Once **cutlets** are crispy, layer mozzarella on top and bake until cheese is melted, 3–4 minutes. Transfer cutlets to a cutting board.



5. Prep ingredients

Split **ciabatta rolls**, if necessary, and toast directly on upper oven rack until browned and crusty, about 5 minutes.

Cut or tear **a few romaine leaves** (save rest for own use). Slice **tomato** and season with **salt** and **pepper**.



6. Assemble tortas & serve

Spread **a layer of chipotle aioli** on **1 side of rolls** and **guacamole** on the other. Sandwich with **cheese-topped cutlets**, **pickled jalapeños**, **tomatoes**, and **lettuce**. Serve **tortas** with **sweet potato fries** and **remaining chipotle aioli** on the side. Enjoy!