

# Torta Ahogada

Servings : 4

Amount	Measure	Ingredient - Preparation Method
		sauce
10	ounces	chopped canned tomatoes with diced green chile
2		8 oz can tomato sauce
1/4	cup	cilantro - chopped
3		chipotle chile canned in adobo - seeded and chopped
2	teaspoons	adobo sauce
1		lime - juiced
1	teaspoon	kosher salt
1	cup	beef broth
		meat
2	tablespoons	vegetable oil
1	large	onion - thinly sliced
4	cloves	garlic - minced
2		jalepeno - seeded and minced
1	pound	deli-sliced roast beef - cut into strips
4		ciabatta or other crusty sandwich bread, halved and lightly toasted

In a large saucepan over medium heat, combine the chopped tomatoes with chiles, sauce, cilantro, chipotles, adobo, lime juice and salt. Bring to a simmer, stirring. Reduce heat to medium-low and continue to gently cook for 15 minutes, stirring occasionally.

Place a large skillet over med-high heat and add the oil. When hot, add the onions. Cook and stir until the onions begin to soften, about 3 minutes. Add the garlic and jalepeno, stirring to incorporate. Cook and stir for an additional 2 to 3 minutes, until the onions are well browned and the garlic and jalepenos soften. Add the meat and toss until heated through and well combined, about 2 minutes. Add 3/4 cup of tomato sauce to the roast beef, tossing to coat.

Remove the sauce from the heat and add the broth. Using an immersion blender, puree the sauce until smooth, it should be thin. Ladle the sauce into 4 bowls for dipping. Be sure the bowls are large enough to not spill.