



**HELLO  
FRESH**

## INGREDIENTS

2 PERSON | 4 PERSON



2 | 4

Ciabattas

Contains: Soy, Wheat



1 | 2

Mini Cucumber



¼ oz | ½ oz  
Dill



½ Cup | 1 Cup  
Guacamole



1 | 2  
Red Pepper Jam



½ Cup | 1 Cup  
Feta Cheese  
Contains: Milk



1 | 2  
Crispy Fried Onions  
Contains: Wheat



1 tsp | 2 tsp  
Chili Flakes

# SWEET & SPICY AVOCADO TOASTS WITH FETA

plus Red Pepper Jam, Cucumber & Crispy Fried Onions



✓ **READY, SET,  
LUNCH!**



ANY ISSUES WITH  
YOUR ORDER?  
SCAN HERE TO  
GET HELP!

**TOTAL TIME: 10 MIN | CALORIES: 590**



### BUST OUT

- Kosher salt • Black pepper
- Olive oil (1 tsp | 1 tsp)

### MANDATORY ASSEMBLY

A toast to all the remote workers—this meal's for you! Assemble it just before eating for the tastiest results. Office friends: These toasts are easier to transport in sandwich form.

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## SWEET & SPICY AVOCADO TOASTS WITH FETA

plus Red Pepper Jam, Cucumber & Crispy Fried Onions

### INSTRUCTIONS

- Halve **ciabattas** and toast until golden brown.
- **Wash and dry produce.**
- Trim and slice **cucumber** on a diagonal into ¼-inch-thick pieces. Drizzle with **olive oil** and season with **salt** and **pepper**. Pick and roughly chop **fronds from dill**.
- Spread cut sides of **ciabattas** evenly with **guacamole**. Top with **cucumber** and drizzle with **red pepper jam**. Sprinkle with **feta**, **dill**, **crispy fried onions**, and as many **chili flakes** as you like.
- Divide **toasts** between plates and serve.