



# VEGAN CRISPY POTATO & ZUCCHINI TACOS

with Pico de Gallo, Cilantro Crema & Tortilla Chips

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Potatoes\*



1 | 2  
Zucchini



¼ oz | ½ oz  
Cilantro



1 TBSP | 2 TBSP  
Southwest Spice Blend



1 tsp | 2 tsp  
Garlic Powder



4 TBSP | 8 TBSP  
Vegan Crema  
Contains: Soy



6 | 12  
Flour Tortillas  
Contains: Soy, Wheat



4 oz | 8 oz  
Pico de Gallo



2 tsp | 4 tsp  
Hot Sauce



3 oz | 6 oz  
Blue Corn  
Tortilla Chips  
Contains: Sesame



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\*The ingredient you received may be a different color.

### HELLO

### SOUTHWEST SPICE BLEND

Chili powder, garlic, and cumin bring major flavor to these vegan tacos.



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 850



## TOP-NOTCH 'TILLAS

If you have a few extra minutes, toast your tortillas in a dry pan over medium heat for 1-2 minutes to add smoky, fire-touched flavor.

## BUST OUT

- Baking sheet
- Paper towels
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)

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## 1 PREP & ROAST VEGGIES

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Dice **potatoes** into ½-inch pieces. Trim and halve **zucchini** lengthwise; cut crosswise into ½-inch-thick half-moons. Roughly chop **cilantro**.
- Toss potatoes and zucchini on a baking sheet with a **drizzle of oil, Southwest Spice Blend, garlic powder, salt, and pepper.**
- Roast on top rack until browned and tender, 18-20 minutes.



## 3 WARM TORTILLAS

- Once veggies are done roasting, wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.



## 2 MAKE CILANTRO CREMA

- Meanwhile, in a small bowl, combine **crema** and **cilantro**. Season with **salt** and **pepper**.



## 4 SERVE

- Divide **tortillas** between plates and fill with **roasted veggies**. Top with **pico de gallo (draining first)**. Drizzle with **cilantro crema** and as much **hot sauce** as you like.
- Serve **tacos** with **tortilla chips** on the side.