



**HELLO
FRESH**

INGREDIENTS

2 PERSON | 4 PERSON



4 Slices | 8 Slices
Sourdough
Bread
Contains: Soy, Wheat



1 | 2
Tomato



1 | 2
Lime



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



4 oz | 8 oz
Pineapple



¼ oz | ½ oz
Cilantro



1 Cup | 2 Cups
Guacamole

AVOCADO & PINEAPPLE SALSA BREAKFAST TOASTS

with Crushed Tortilla Chips



✓ **READY, SET,
BREAKFAST!**



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

TOTAL TIME: 10 MIN | CALORIES: 560



BUST OUT

- Strainer
- Small bowl
- Kosher salt
- Black pepper

HERBALICIOUS

Fun fact: It's believed that your genes may determine whether or not you like cilantro. If you're unfamiliar with the herb, give it a taste. Love it? Add away! Unsure? Feel free to use just a pinch (or skip it altogether).

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AVOCADO & PINEAPPLE SALSA BREAKFAST TOASTS

with Crushed Tortilla Chips

INSTRUCTIONS

- **Wash and dry produce.**
- Toast **bread**. Drain **pineapple**. Dice **tomato** into ½-inch pieces. Roughly chop **cilantro**. Quarter **lime**.
- In a small bowl, combine **pineapple, tomato, cilantro**, and **juice from one lime wedge (two wedges for 4 servings)**; season lightly with **salt and pepper**.
- Evenly spread **guacamole** on **toasts**; season with a **pinch of salt and pepper**. Top with **pineapple salsa**.
- Divide **avocado toasts** between plates. Gently crush **tortilla chips** over tops and serve with **remaining lime wedges** on the side.