



# VEGAN SOUTHWEST ZUCCHINI & PEPPER SANDOS

with Tortilla Chips & Spicy Guacamole

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Zucchini



1 | 2  
Long Green Pepper



1 | 2  
Red Onion



1 TBSP | 2 TBSP  
Southwest Spice Blend



½ Cup | 1 Cup  
Guacamole



1 tsp | 2 tsp  
Garlic Powder



2 | 4  
Demi-Baguettes  
Contains: Soy, Wheat



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



1 tsp | 2 tsp  
Hot Sauce



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## HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz  
Chicken Cutlets

Calories: 940



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 760





HELLO



## GUACAMOLE

This rich avocado dip makes the perfect vegan sandwich spread!

### LET IT BE

We ask you to cook the onion “undisturbed” in Step 4 to help keep the rounds from falling apart—this will make for an evenly browned and caramelized onion layer.

### BUST OUT

- Baking sheet
- Large pan
- Small bowl
- Paper towels 
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)  
(1 tsp | 1 tsp) 
- Olive oil (2 tsp | 2 tsp)

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### 1 PREP

- Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry produce.**
- Trim and slice **zucchini** crosswise on a diagonal into ½-inch-thick pieces. Halve, core, and slice **green pepper** into ½-inch-thick strips. Peel and thinly slice **onion** into rounds.



### 2 ROAST VEGGIES

- Toss **zucchini** and **green pepper** on a baking sheet with a **drizzle of oil, Southwest Spice Blend, salt, and pepper.**
- Roast on top rack until browned and tender, 15-20 minutes.



### 4 COOK ONION

- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add **onion rounds** and cook, undisturbed, until deeply browned and tender, 2-3 minutes per side. Season with **salt and pepper.**
- Turn off heat; transfer to a plate. Wipe out pan.

 Use pan used for chicken here.




### 5 TOAST BAGUETTES

- Halve **baguettes** lengthwise.
- Heat a **large drizzle of olive oil** in pan used for onion over medium heat. Add baguettes, cut sides down, and toast until golden brown, 1-3 minutes. **TIP: Depending on the size of your pan, you may need to toast in batches, using a large drizzle of olive oil for each batch.**



### 3 MIX SPICY GUAC


- Meanwhile, in a small bowl, combine **guacamole, garlic powder, and hot sauce** to taste. Season with **salt and pepper.**


-  Pat **chicken\*** dry with paper towels; season all over with **salt and pepper.** Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add chicken; cook until browned and cooked through, 3-5 minutes per side. Turn off heat; transfer to a cutting board. Wipe out pan.



### 6 FINISH & SERVE

- Spread cut sides of **baguettes** with **half the spicy guacamole.** Fill with as many **onion rounds** and **roasted veggies** as you like.
- Divide **sandwiches, tortilla chips,** any remaining onion rounds, and any remaining roasted veggies between plates. Serve with remaining spicy guacamole on the side for dipping.

-  Slice **chicken** crosswise. Add to **sandwiches** along with **roasted veggies.**

 \*Chicken is fully cooked when internal temperature reaches 165°.