

INGREDIENTS

2 PERSON | 4 PERSON



Zucchini





Long Green Pepper



1 TBSP | 2 TBSP Southwest Spice Blend



1 tsp | 2 tsp Guacamole Garlic Powder



Demi-Baguettes Contains: Soy, Wheat



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



Red Onion

1 tsp | 2 tsp Hot Sauce



ANY ISSUES WITH YOUR ORDER?



HelloCustom

2 PERSON | 4 PERSON

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

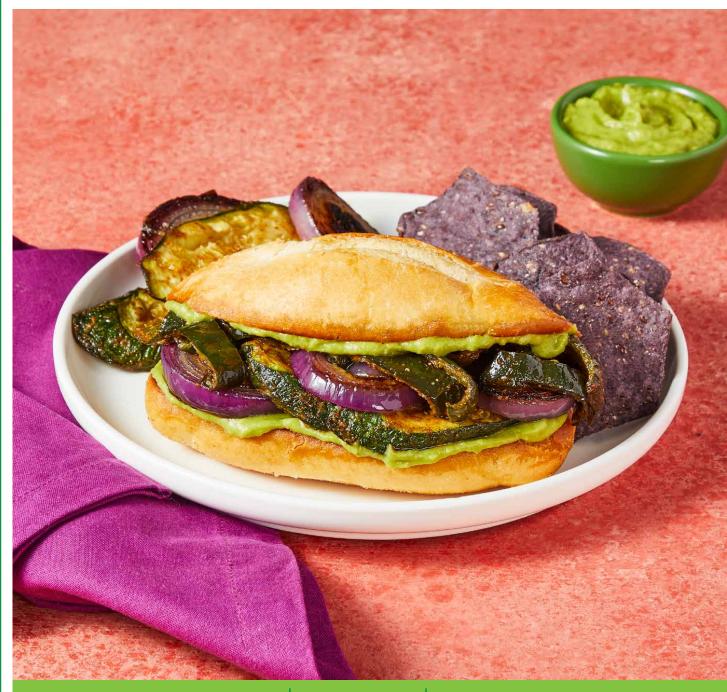


10 oz | 20 oz Chicken Cutlets



VEGAN SOUTHWEST ZUCCHINI & PEPPER SANDOS

with Tortilla Chips & Spicy Guacamole





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.



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.



4 COOK ONION

- Heat a drizzle of oil in a large, preferably nonstick, pan over mediumhigh 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.





- Halve **baguettes** lengthwise.
- Heat a large drizzle of olive oil in pan used for onion over medium heat. Add baquettes, 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.



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.

