



**HELLO
FRESH**

INGREDIENTS

2 PERSON | 4 PERSON



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



1 | 1
Long Green
Pepper



½ Cup | 1 Cup
Guacamole



2 TBSP | 4 TBSP
Smoky Red
Pepper Crema
Contains: Milk



1 | 2
Tomato



16 oz | 16 oz
Refried Black
Beans



½ Cup | 1 Cup
Mexican Cheese
Blend
Contains: Milk



1 tsp | 2 tsp
Hot Sauce

7-LAYER DIP AVOCADO TOASTS

with Tomato, Refried Black Beans & Cheese



✓ READY, SET,
BREAKFAST!



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

TOTAL TIME: 10 MIN | CALORIES: 580



BUST OUT

- Can opener
- Kosher salt
- Medium bowl
- Black pepper
- Plastic wrap

MAKING THE CUT

Squishing tomatoes when slicing or dicing? Use a serrated or bread knife! The teeth on the blade cut through the skin every time.

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7-LAYER DIP AVOCADO TOASTS

with Tomato, Refried Black Beans & Cheese

INSTRUCTIONS

- Place **beans** in a medium microwave-safe bowl; cover with plastic wrap. Microwave for 1 minute, then stir. Continue to microwave in 1-minute increments until warmed through.
- Toast **bread** until golden brown.
- While bread is toasting, **wash and dry produce**.
- Thinly slice **tomato** into rounds; season with **salt** and **pepper**. Core, deseed, and dice **half the green pepper** (whole pepper for 4 servings) into ¼-inch pieces.
- Place **toasted bread slices** on a clean work surface. Top with **half the beans** (all for 4 servings), then layer with **guacamole**, **tomato**, **diced green pepper**, **Mexican cheese blend**, and **red pepper crema**. Drizzle with as much **hot sauce** as you like.
- Divide **toasts** between plates and serve.