



INGREDIENTS

2 PERSON | 4 PERSON



2 | 4

Ciabattas

Contains: Soy, Wheat



¼ oz | ½ oz

Dill



1 | 2

Red Pepper
Jam



1 | 2

Crispy Fried
Onions

Contains: Wheat



1 | 2

Mini Cucumber



½ Cup | 1 Cup

Cuacamole



½ Cup | 1 Cup

Feta Cheese

Contains: Milk



1 tsp | 2 tsp

Chili Flakes

SWEET & SPICY AVOCADO TOASTS WITH FETA

plus Red Pepper Jam, Cucumber & Crispy Fried Onions



✓ **READY, SET,
BREAKFAST!**



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

TOTAL TIME: 10 MIN | CALORIES: 620



BUST OUT

- Kosher salt
- Black pepper
- Olive oil (1 tsp | 1 tsp)

MANDATORY ASSEMBLY

Assemble this beauty just before eating for the tastiest results.

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SWEET & SPICY AVOCADO TOASTS WITH FETA

plus Red Pepper Jam, Cucumber & Crispy Fried Onions

INSTRUCTIONS

- Halve **ciabattas** and toast until golden brown.
- **Wash and dry produce.**
- Trim and slice **cucumber** on a diagonal into ¼-inch-thick pieces. Drizzle with **olive oil** and season with **salt** and **pepper**. Pick and roughly chop **fronds from dill**.
- Spread cut sides of **ciabattas** evenly with **guacamole**. Top with **cucumber** and drizzle with **red pepper jam**. Sprinkle with **feta**, **dill**, **crispy fried onions**, and as many **chili flakes** as you like.
- Divide **toasts** between plates and serve.

WK 18-45

45