

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4 Ciabattas Contains: Soy, Wheat



1 | 2 Mini Cucumber



¼ oz | ½ oz



½ Cup | 1 Cup Guacamole



1 | 2 Red Pepper J



1 | 2 Crispy Fried Onions Contains: Wheat



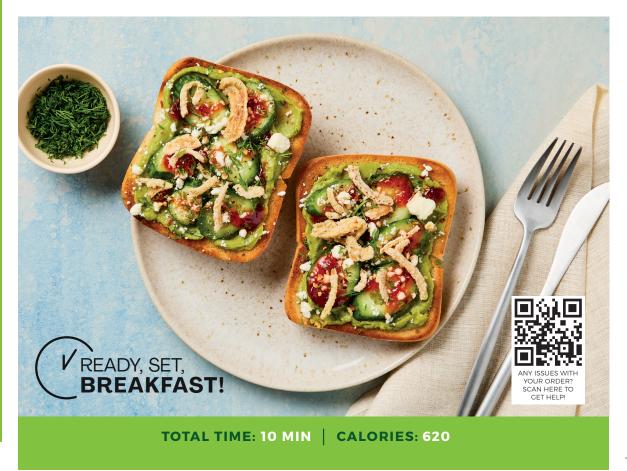
1/2 Cup | 1 Cup Feta Cheese Contains: Milk



1 tsp | 2 tsp Chili Flakes)

SWEET & SPICY AVOCADO TOASTS WITH FETA

plus Red Pepper Jam, Cucumber & Crispy Fried Onions



BUST OUT

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

MANDATORY ASSEMBLY

Assemble this beauty just before eating for the tastiest results.

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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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.

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