



## INGREDIENTS

2 PERSON | 4 PERSON



2 | 4

Ciabattas

Contains: Soy, Wheat



1 | 2

Mini Cucumber



¼ oz | ½ oz

Dill



½ Cup | 1 Cup

Guacamole



1 | 2

Red Pepper  
Jam



½ Cup | 1 Cup

Feta Cheese

Contains: Milk



1 | 2

Crispy Fried  
Onions

Contains: Wheat



1 tsp | 2 tsp

Chili Flakes

# SWEET & SPICY AVOCADO TOASTS WITH FETA

plus Red Pepper Jam, Cucumber & Crispy Fried Onions



✓ READY, SET,  
LUNCH!



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

TOTAL TIME: 10 MIN | CALORIES: 630



### BUST OUT

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

### MANDATORY ASSEMBLY

A *toast* to all the remote workers—this meal's for you! Assemble it just before eating for the tastiest results. Office friends: These toasts are easier to transport in sandwich form.

### GET SOCIAL

Share your **#HelloFreshPics**  
with us **@HelloFresh**

(646) 846-3663 | hello@hellofresh.com

**HelloFresh.com**

## 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.