



VEGAN SOUTHWEST ZUCCHINI & PEPPER SANDOS

with Tortilla Chips & Garlicky Guacamole

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Zucchini



1 | 2
Long Green
Pepper



1 | 2
Red Onion



1 TBSP | 2 TBSP
Southwest Spice
Blend



½ Cup | 1 Cup
Guacamole



1 tsp | 2 tsp
Garlic Powder



2 | 4
Demi-Baguettes
Contains: Soy, Wheat



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



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HELLO

GUACAMOLE

This rich avocado dip makes the perfect
vegan sandwich spread!



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 760



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
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 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 GUACAMOLE

- Meanwhile, in a small bowl, combine **guacamole** and **garlic powder**. Season with **salt** and **pepper**.



4 COOK ONION

- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high 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.



5 TOAST BAGUETTES

- Halve **baguettes** lengthwise.
- Heat a **large drizzle of olive oil** in pan used for onion over medium heat. Add baguettes, 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 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 guacamole on the side for dipping.