



## Zucchini & Pepper Fajitas

with Guacamole



20-30min



2 Servings

We're bringing all the sizzle of Mexican fajitas to your own home with a quick sheet pan version. This low-fuss vegetarian meal features broiled chorizo chili spiced-zucchini, red onions, and sweet bell peppers. Broiling the veggies add that signature char and smoky flavor without any stovetop splatter. And it wouldn't be fajita night without toppings! Here we top the veggies with creamy guacamole, cheese, and cilantro.

## What we send

- 1 medium red onion
- 1 bell pepper
- 2 zucchini
- 1 lime
- ¼ oz fresh cilantro
- 2 oz guacamole
- ¼ oz chorizo chili spice blend
- 6 (6-inch) flour tortillas <sup>1</sup>
- 1.4 oz feta cheese <sup>7</sup>

## What you need

- kosher salt & ground pepper
- neutral oil

## Tools

- rimmed baking sheet
- medium heavy skillet (preferably cast-iron)

## Cooking tip

We love the light char flour tortillas develop in a hot skillet but if you're short on time heat them in the microwave instead! Wrap tortillas in a damp paper towel and microwave until warmed through.

## Allergens

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 550kcal, Fat 29g, Carbs 60g, Proteins 15g



### 1. Prep vegetables

Preheat broiler with a rack in the top position. Place a rimmed baking sheet in the oven to preheat. Halve **onion** and cut into ½-inch thick slices; finely chop 2 tablespoons of the sliced onions. Halve **pepper**, discard stem and seeds, and cut into ½-inch wide slices. Trim ends from **zucchini**, then cut into ½-inch thick slices on an angle.



### 4. Warm tortillas

Meanwhile, heat a medium heavy skillet (preferably cast-iron) over medium-high. Add **1 tortilla** at a time and cook until warm and lightly golden, about 30 seconds per side. Transfer to a plate. Repeat with remaining tortillas, wrapping in foil or a clean kitchen towel as you go to keep warm.



### 2. Prep toppings

Squeeze **1 tablespoon lime juice** into a small bowl; cut any remaining lime into wedges. Pick **cilantro leaves** from **stems**; finely chop stems, keeping leaves whole for serving. In a second small bowl, stir to combine **guacamole**, **chopped onions**, **1½ teaspoons of the lime juice**, and a **pinch each of salt and pepper**.



### 5. Finish vegetables

Season **broiled vegetables** with **chopped cilantro stems**, **remaining lime juice**, and **1 tablespoon oil**; toss to coat. Season to taste with **salt** and **pepper**.



### 3. Broil vegetables

In a large bowl, toss **sliced onions**, **peppers**, and **zucchini** with **2 tablespoons oil** and **2 teaspoons chorizo chili spice** (or more or less, depending on heat preference); season with **salt** and **pepper**. Carefully transfer vegetables to preheated baking sheet. Broil on top oven rack until vegetables are lightly charred and tender, stirring halfway through, about 10 minutes.



### 6. Finish & serve

Serve **vegetables** in **warm tortillas** with **guacamole**, **crumbled feta**, and **whole cilantro leaves** sprinkled over top. Serve with **any lime wedges** on the side for squeezing over. Enjoy!