



Cheesy Grilled Veggie Tortas

with Smoky Mayo & Sweet Potato Fries



30-40min



2 Servings

Cinco de Mayo is a time to celebrate, and these cheesy, satisfying, Mexican sandwiches are the perfect way to rejoice! Smoky flavor from grilling silky zucchini and sweet red onion is enhanced with slightly spicy chipotle mayo. Bake your own sweet potato fries while you grill your sandwiches -- Cook, relax, and enjoy! Olé!

What we send

- chipotles in adobo ¹⁷
- pepper jack cheese ⁷
- sweet potato
- red onion
- can black beans
- kaiser rolls ¹
- zucchini

What you need

- coarse salt
- freshly ground pepper
- olive oil

Tools

- potato masher or fork
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1036kcal, Fat 47g, Carbs 117g, Proteins 31g



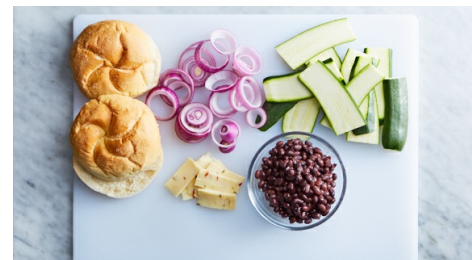
1. Make sweet potato fries

Preheat oven to 450°F. Cut **sweet potatoes** lengthwise into ½-inch thick wedges. Finely chop **chipotle**. Transfer sweet potatoes to a rimmed baking sheet and toss with **1 teaspoon chipotle**, 1 tablespoon **oil**, and 1 teaspoon **salt**. Bake fries, stirring halfway, until tender and slightly charred, about 20 minutes.



4. Build tortas

In a medium bowl, coarsely mash **beans**, and season with **salt** and **pepper**. Divide **beans** between **rolls**, spreading on bottom halves. Top with **grilled zucchini**, **onion**, and **cheese**. Transfer **open-faced tortas** and **tops** to another rimmed baking sheet.



2. Prep ingredients

Trim ends from **zucchini**. Cut in half crosswise, then cut lengthwise into ¼-inch slices. Peel **onion** and cut into ½-inch slices; separate into rings. Cut **Kaiser rolls** in half. Drain and rinse **beans**. Thinly slice **cheese**.



5. Make chipotle mayo

Meanwhile, in a medium bowl, combine **mayonnaise**, 1 teaspoon of **chipotle** (there may be some left) and a pinch of **salt**. Transfer **2 tablespoons chipotle mayo** to a small bowl for spreading on rolls in step 6. Stir 2 teaspoons **water** into **remaining chipotle mayo** to a pourable consistency for drizzling.



3. Cook veggies

Heat a grill, grill pan, or large skillet over high. In a medium bowl, toss **zucchini** and **onion** with 1 tablespoon **oil** and season with **salt** and **pepper**. Grill vegetables until slightly charred and tender, turning occasionally, 8-10 minutes. Transfer to a plate.



6. Bake tortas

Bake **tortas** until **cheese** melts and **rolls** are slightly toasted, about 4 minutes. Spread **reserved chipotle mayo** on rolls and close sandwiches. Cut in half if desired. Serve **sweet potatoes** on the side and drizzle with **thinned chipotle mayo**. Enjoy!