

DINNERLY



Grilled Zucchini Tacos with Goat Cheese & Cilantro Pesto



20-30min



2 Servings

Everyone knows that goat cheese and pesto up the fancy factor. So do smoked almonds. Which means these veggie tacos are pretty, pretty, pretty fancy. Pieces of just-off-the-grill zucchini soak up the cilantro pesto, which is a knock-your-socks-off combo of lime juice, cilantro, and garlic. Once everything is cooked, you're done! Because everyone can get busy building their own tacos at the tabl...

WHAT WE SEND

- 2 zucchini
- 1 lime
- 6 (6-inch) corn tortillas
- 2 (2 oz) feta ⁷
- 1 oz salted almonds ¹⁵
- ½ oz fresh cilantro

WHAT YOU NEED

- olive oil
- garlic
- kosher salt & ground pepper

TOOLS

- box grater or microplane

ALLERGENS

Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 520kcal, Fat 31g, Carbs 37g, Protein 19g



1. Grill zucchini

Preheat grill or a grill pan over medium-high. Trim ends from **zucchini**, then quarter lengthwise. Lightly **oil** zucchini and season with **salt** and **pepper**. Grill, turning occasionally, until the quarters are lightly browned on all sides and can be easily pierced with a fork, 12-15 minutes. Transfer to a cutting board and cut into 1-inch pieces.



2. Prep ingredients

Meanwhile, squeeze **1½ tablespoons lime juice**. Cut any **remaining lime** into wedges. Pick half of the **cilantro leaves** from stems; reserve for step 5. Finely chop **remaining cilantro leaves and stems** together. Peel and finely grate **1 clove garlic**. Coarsely chop the **almonds**. Crumble **feta cheese**.



3. Make cilantro pesto

In a large bowl, combine **garlic**, **lime juice**, **chopped cilantro**, and **2 tablespoons oil**. Season to taste with **salt** and **pepper**. Add **zucchini**. Stir gently to combine.



4. Grill tortillas & limes

Brush **tortillas** and any **lime wedges** lightly with **oil**. Grill over medium-high, in batches if necessary, turning occasionally, until lightly charred and warm, 1–2 minutes. Stack and wrap tortillas in foil as you go to prevent drying out.



5. Finish & serve

Assemble **tacos** at the table. Fill each **tortilla** with some **zucchini**, **feta cheese**, **almonds**, and **whole cilantro leaves**. Finish with a squeeze of **grilled lime**. Enjoy!



6. Spice it up!

Add sliced fresh or pickled jalapeños, or a shake or two of your favorite hot sauce. Whatever your spice-loving-heart desires.