

# DINNERLY



## Vegetarian Fajita Bowl with Zucchini & Poblano Peppers



20-30min



2 Servings

When the waiter walks by with that sizzling plate of steak and fajitas, we're staring at the fajitas, not the steak. Poblano peppers, zucchini, and onions get the sizzling hot treatment under the broiler, then they're paired with our old pal jasmine rice. You didn't think we'd forget the fixings, did you? They're all right here: shredded cheese, salsa, and fresh cilantro. We've got you covered!

### WHAT WE SEND

- 5 oz jasmine rice
- 2 poblano peppers
- 1 red onion
- 1 zucchini
- ½ oz fresh cilantro
- 2 oz shredded cheddar-jack blend <sup>7</sup>
- 4 oz salsa

### WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

### TOOLS

- small saucepan
- rimmed baking sheet

### ALLERGENS

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

### NUTRITION PER SERVING

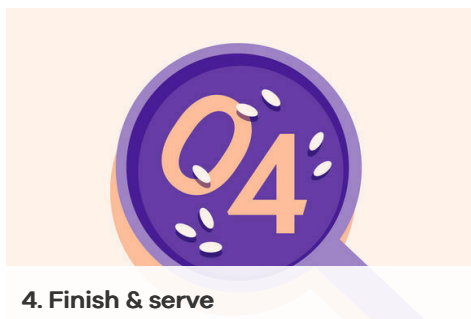
Calories 530kcal, Fat 16g, Carbs 80g, Protein 15g



#### 1. Cook rice

Preheat oven to broil with a rack in the top position (about 4–5 inches away from heat source).

In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**. Bring to a boil over high heat. Cover and cook over low until rice is tender and liquid is absorbed, about 17 minutes. Keep covered off heat until ready to serve.



#### 4. Finish & serve

Finely chop **cilantro leaves and stems**. Divide **rice** and **veggies** between bowls.

Serve **fajita bowl** with **cheese** and **cilantro** sprinkled over top and with **salsa** on the side. Enjoy!



#### 2. Prep ingredients

Halve **poblano peppers** lengthwise, discard stems and seeds, then slice crosswise into ½-inch wide strips.

Halve **onion** lengthwise; cut into ½-inch thick slices.

Scrub **zucchini**; halve lengthwise, then slice into ½-inch thick half moons.



#### 5. ...

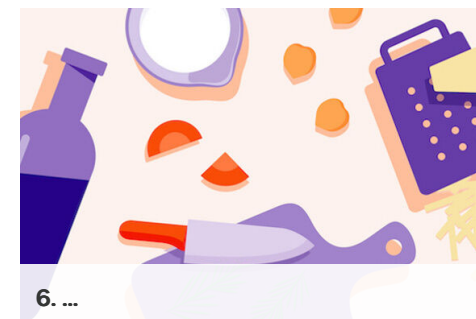
What were you expecting, more steps?



#### 3. Cook veggies

On a rimmed baking sheet, toss **peppers, onions, and zucchini** with **1 tablespoon oil**; season with **salt** and **pepper**. Spread into an even layer.

Broil on top oven rack until browned in spots, 4–5 minutes. Stir veggies with a spatula; broil until deeply browned and tender, another 4–5 minutes (watch closely as broilers vary).



#### 6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!