

MARLEY SPOON



ONE POT

NO ADDED GLUTEN

Grilled Veggie Tacos

with Chimichurri & Queso Blanco

 30min  2 Servings

If you don't have a grill pan, preheat broiler with top rack 6 inches from heat source. Place oiled eggplant, zucchini, and onions on a rimmed baking sheet and broil on top rack until lightly charred and tender, flipping halfway through, 5-7 minutes (watch closely); transfer veggies to a cutting board. Add tortillas to baking sheet; broil on top rack, flipping once, until lightly browned, 1-2 minutes (watch closely).

What we send

- ½ lb eggplant
- 1 zucchini
- 1 medium red onion
- garlic (use 1 large clove)
- 1 lime
- Italian seasoning (use 1 Tbsp)
- 6 (6-inch) corn tortillas
- 4 oz chimichurri sauce
- 2 oz queso blanco ⁷

What you need

- olive oil
- kosher salt & ground pepper

Tools

- grill, grill pan, or 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 740kcal, Fat 40g, Carbs 81g, Protein 18g



1. Prep vegetables

Trim **eggplant** and **zucchini** stems. Cut eggplant crosswise into ½-inch thick slices. Halve zucchini crosswise, then halve each piece lengthwise. Peel and cut **onion** into ½-inch thick rings.



4. Finish vegetables

Cut **eggplant** and **zucchini** into half-moons. Separate **onion** into rings. Add to bowl with **marinade** and toss to coat; reserve for step 6.



2. Grill vegetables

Heat a grill pan over high. Brush **vegetables** with **oil**; add to grill pan, reduce heat to medium-high, and cook until charred underneath, about 5 minutes. Flip, drizzle **2 tablespoons water** over vegetables, cover, and cook until tender, about 4 minutes for onions and 5-6 minutes for zucchini and eggplant. Transfer vegetables to a cutting board.



5. Warm tortillas

Heat grill pan over high. Brush **tortillas** with **oil**. Grill, turning once, until lightly charred, about 1-3 minutes (watch closely). Transfer to a plate and cover to keep warm.



3. Make marinade

Peel and finely chop **1 teaspoon garlic**. Finely grate **1 teaspoon lime zest** and squeeze **1 tablespoon juice** into a medium bowl. Cut any remaining lime into wedges. Whisk in **garlic**, **¼ cup oil**, and **1 tablespoon of the Italian seasoning** to bowl. Season to taste with **salt** and **pepper**.



6. Serve

Put **tortillas** on plates. Top with **grilled vegetables** and some of the **chimichurri**. Crumble **queso blanco** over. Squeeze **any remaining lime wedges** over **tacos**, and serve alongside **remaining chimichurri**. Enjoy!