

DINNERLY



Grilled Zucchini Tacos with Cilantro Pesto & Feta



20-30min



2 Servings

Everyone knows that feta 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! We've got you covered!

WHAT WE SEND

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

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- garlic

TOOLS

- grill or grill pan
- microplane or grater

COOKING TIP

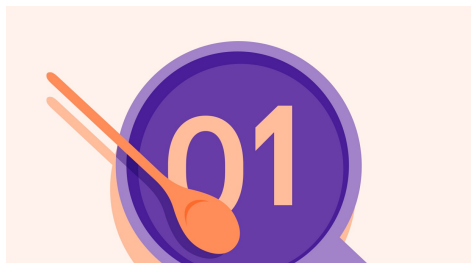
No grill? Heat 1 tablespoon oil in a medium skillet over medium-high heat. Working in batches if needed, add zucchini in a single layer and cook until golden and tender, 4–5 minutes per side.

ALLERGENS

Milk (1), Tree Nuts (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 590kcal, Fat 37g, Carbs 52g, Protein 18g



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 zucchini 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 **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 **grilled zucchini**. Stir gently to coat.



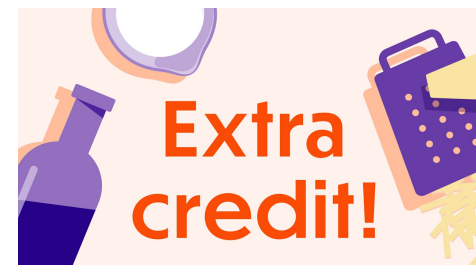
4. Grill tortillas & limes

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**, **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.