



Zucchini & Pepper Fajitas

with Guacamole



20-30min



2 Servings

We're bringing all the sizzle of Mexican fajitas to your own home with a quick sheet pan version. This low-fuss vegetarian meal features broiled chorizo chili spiced-zucchini, red onions, and sweet bell peppers. Broiling the veggies add that signature char and smoky flavor without any stovetop splatter. And it wouldn't be fajita night without toppings! Here we top the veggies with creamy guacamole, cheese, and cilantro.

What we send

- 1 medium red onion
- 1 bell pepper
- 2 zucchini
- 1 lime
- ¼ oz fresh cilantro
- 2 oz guacamole
- ¼ oz chorizo chili spice blend
- 6 (6-inch) flour tortillas ¹
- 1.4 oz feta cheese ⁷

What you need

- kosher salt & ground pepper
- neutral oil

Tools

- rimmed baking sheet
- medium heavy skillet (preferably cast-iron)

Allergens

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

Nutrition per serving

Calories 550kcal, Fat 29g, Carbs 60g, Proteins 15g



1. Prep vegetables

Preheat broiler with the top rack 6 inches from heat source. Place a rimmed baking sheet in the oven to preheat. Halve and cut **all of the onion** into ½-inch thick slices. Halve **pepper**, discard stem and seeds, and cut into ½-inch wide slices. Trim ends from **zucchini**, then cut into ½-inch thick slices on an angle.



4. Warm tortillas

Meanwhile, heat a medium heavy skillet (preferably cast-iron) over medium-high. Add **1 tortilla** and cook until warm and lightly golden, about 30 seconds per side. Transfer to a plate. Repeat with remaining tortillas, wrapping in foil or a clean kitchen towel as you go to keep warm.



2. Prep toppings

Finely chop **2 tablespoons of the onions**. Squeeze **1 tablespoon lime juice** into a small bowl; cut any remaining lime into wedges. Pick **cilantro leaves** from **stems**. Finely chop stems, keeping leaves whole. In a second small bowl, combine **guacamole, chopped onions, 1½ teaspoons of the lime juice, and a pinch each of salt and pepper**.



5. Finish vegetables

Season **broiled vegetables** with **cilantro stems, remaining lime juice, and 1 tablespoon oil**; toss to coat. Season to taste with **salt and pepper**.



3. Broil vegetables

In a large bowl, toss **sliced onions, peppers, and zucchini** with **2 tablespoons oil and 2 teaspoons chorizo chili spice** (or more or less, depending on heat preference); season with **salt and pepper**. Carefully transfer vegetables to preheated baking sheet. Broil on top oven rack until vegetables are lightly charred and tender, stirring halfway through, about 10 minutes.



6. Finish & serve

Serve **vegetables** in **warm tortillas** with **guacamole, crumbled feta, and whole cilantro leaves**. Serve with **any lime wedges** on the side for squeezing over. Enjoy!