

SKU1270 herof

## Charred Zucchini Tacos

with Goat Cheese & Cilantro Pesto



20-30min



4 Servings

If you don't have a grill or grill pan, preheat the broiler with the top rack 6 inches from the heat source. Place zucchini on a rimmed baking sheet and broil on the top rack until tender and lightly charred, 8-10 minutes, then add lime wedges and broil, about 2 minutes more. Working in batches, warm the tortillas in a skillet over medium-high heat, about 30 seconds per side.

## What we send

- goat cheese <sup>7</sup>
- garlic
- (6-inch) corn tortillas
- jalapeño
- limes
- roasted, salted almonds <sup>15</sup>
- romaine heart
- zucchini
- fresh cilantro

## What you need

- kosher salt & ground pepper
- olive oil

## Tools

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

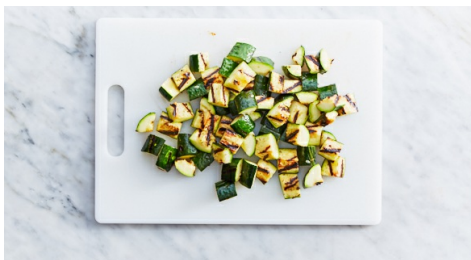
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

### 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 400kcal, Fat 19g, Carbs 45g, Proteins 16g



### 1. Grill zucchini

Preheat a grill or grill pan over medium-high. Cut **zucchini** into quarters lengthwise, then lightly **oil** and season with **salt** and **pepper**. Grill zucchini until lightly browned on all sides and easily pierced with a fork, turning occasionally, 15-18 minutes. Transfer to a cutting board and cut into 1-inch pieces.



### 4. Toss zucchini with pesto

Add **grilled zucchini** to the bowl with **pesto** and toss to combine.



### 2. Prep ingredients

Finely chop **cilantro stems and half of the leaves** together, keeping remaining leaves whole. Peel and finely chop **2 teaspoons garlic**. Halve **jalapeño**, remove seeds and stem; finely chop 1 tablespoon, then thinly slice remaining. Chop **almonds**. Quarter **limes**. Crumble **goat cheese**. Thinly slice **romaine** crosswise, discarding end.



### 5. Grill lime & tortillas

Lightly **oil** the **lime wedges**. Grill over medium-high heat until lightly charred on the cut sides, turning once, about 4 minutes. Transfer to a bowl. Brush **corn tortillas** lightly with **oil** and grill, in batches if necessary, turning once, until lightly charred, about 30 seconds per side. Wrap tortillas in a towel or foil to keep warm.



### 3. Make cilantro pesto

In a large bowl, stir together **chopped cilantro, garlic, chopped jalapeños, half of the almonds, and 1½ tablespoons oil**. Season to taste with **salt** and **pepper**.



### 6. Assemble tacos & serve

Place **dressed zucchini** on **tortillas** and top with **lettuce, crumbled goat cheese, and sliced jalapeño**, if desired. Garnish with **remaining almonds** and **whole cilantro leaves**. Serve with **grilled limes** for squeezing over. Enjoy!