



Zucchini & Pepper Fajitas

with Guacamole & Queso Blanco



20-30min



2 Servings

Get all the sizzle of Mexican fajitas in your own home with this easy sheet pan version. It's topped with guacamole and queso blanco ("white cheese" in Spanish)—typically a fresh cows milk cheese that has a slightly crumbly texture and a mild savory, milky flavor.

What we send

- zucchini
- (6-inch) flour tortillas ¹
- red bell pepper
- red onion
- chorizo chili spice blend
- queso blanco ⁷
- lime
- fresh cilantro
- guacamole

What you need

- kosher salt & ground pepper

Tools

- rimmed baking sheet

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

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

Nutrition per serving

Calories 690kcal, Fat 36g, Carbs 76g, Proteins 22g



1. Prep vegetables

Preheat broiler with top rack 6 inches from heat source. Place a rimmed baking sheet in the oven to preheat. Halve, peel, and cut **all of the onion** into ½-inch thick slices (about 1¼ cups). Halve **pepper**, remove stem, core, and seeds, then 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 over medium-high. Working one at a time, add a **tortilla** to skillet and toast on one side until warm, about 30 seconds. Transfer to a large sheet of foil, stacking and wrapping to keep warm as you cook remaining tortillas.



2. Prep ingredients

Finely chop **2 tablespoons of the sliced 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 whole leaves separate. In a second small bowl, combine **guacamole, chopped onions**, 1½ teaspoons of the lime juice, and **a pinch each salt and pepper**.



5. Season 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 teaspoons of the chorizo chili spice**, **½ teaspoon salt**, **a few grinds pepper**, and **2 tablespoons oil**. Carefully transfer vegetables to the preheated baking sheet. Broil on the top oven rack until vegetables are lightly charred and tender, stirring halfway through, about 10 minutes total.



6. Finish & serve

Crumble **queso blanco** into a small bowl. Serve **vegetable fajitas** in **warm tortillas** with **guacamole**. Sprinkle with **queso blanco** and **whole cilantro leaves**. Serve with **lime wedges** for squeezing over top. Enjoy!