



## Zucchini & Pepper Fajitas

with Guacamole & Queso Blanco



20-30min



4 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
- red bell pepper
- red onion
- (6-inch) flour tortillas <sup>1</sup>
- fresh cilantro
- chorizo chili spice blend
- queso blanco <sup>7</sup>
- lime
- 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 680kcal, Fat 36g, Carbs 74g, Proteins 22g



### 1. Prep vegetables

Preheat broiler with top rack 6 inches from heat source. Place a rimmed baking sheet on the top oven rack to preheat. Halve, peel, and cut **all of the onion** into ½-inch thick slices (about 2 cups). Halve **peppers**, remove stems, cores, 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 heavy, medium skillet over medium-high. Working in batches, 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 **¼ cup of the sliced onions**. Squeeze **2 tablespoons 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, 2½ teaspoons of the lime juice, and a pinch of each salt and pepper**.



### 5. Season vegetables

Season **broiled vegetables** with **cilantro stems, remaining lime juice, and 2 tablespoons oil**; toss to coat. Season to taste with **salt and pepper**.



### 3. Broil vegetables

In a large bowl, toss sliced **sliced onions, peppers, and zucchini** with **3-4 teaspoons of the chorizo chili spice** (depending on heat preference), **¼ cup oil, 1 teaspoon salt, and a few grinds of pepper**. Transfer to preheated baking sheet. Broil on top oven rack until vegetables are lightly charred and tender, stirring halfway through, 12-14 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 **any lime wedges** on the side for squeezing over top. Enjoy!