

INGREDIENTS

2 PERSON | 4 PERSON



Red Onion



3/4 Cup | 11/2 Cups Jasmine Rice



1 | 2 Veggie Stock Concentrate



¼ oz | ½ oz Cilantro



4 TBSP | 8 TBSP Guacamole



1/2 Cup | 1 Cup Pepper Jack Cheese Contains: Milk



Zucchini



1 TBSP | 2 TBSP Southwest Spice Blend



1 | 2 Roma Tomato



1 2



4 TBSP | 8 TBSP Sour Cream Contains: Milk



1 tsp | 2 tsp Hot Sauce

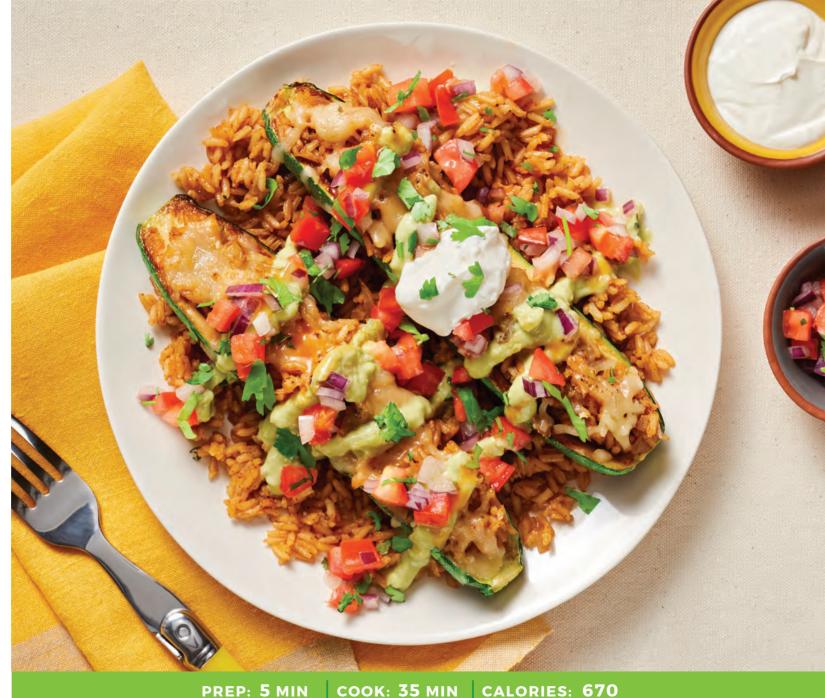
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HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

SOUTHWEST STUFFED ZUCCHINI BOATS

with Pico de Gallo. Avocado Crema & Cilantro



HALL OF FAME



HOT TAKE

Take care when working with your straight-outta-the-oven zucchini in step 5. If they're too hot to handle, we recommend using tongs to flip and hold the veggie boats in place as you stuff them with filling.

BUST OUT

- Medium pot
- · Baking sheet
- Zester
- 2 Small bowls
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP) Contains Milk

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1 PREP

- Adjust rack to top position and preheat oven to 450 degrees. Wash and dry all produce.
- Halve, peel, and finely dice onion. Trim and halve **zucchini** lengthwise: scoop out seeds with a spoon and discard.



2 COOK RICE

- · Heat 1 TBSP butter (2 TBSP for 4 servings) and a drizzle of olive oil in a medium pot over medium-high heat. Add 3/4 of the onion: season with salt and pepper. Cook, stirring, until softened. 4-5 minutes.
- Stir in rice and Southwest Spice to coat. Add stock concentrate. 11/4 cups water (21/4 cups for 4), and a big pinch of salt. Bring to a boil; cover and reduce to a low simmer. Cook until tender. 15-18 minutes.
- Keep covered off heat until ready to use in step 5.



3 ROAST ZUCCHINI

- While rice cooks, place zucchini on a baking sheet. Rub all over with a drizzle of olive oil. Season with salt and pepper, then arrange cut sides down.
- Roast on top rack until browned and tender. 15-20 minutes.



4 MAKE PICO & CREMA

- Meanwhile, dice tomato. Roughly chop cilantro. Zest and halve lime.
- In a small bowl, combine tomato, half the cilantro, a squeeze of lime juice to taste, and as much remaining onion as you like. Season with salt and pepper.
- In a separate small bowl, combine guacamole, lime zest, and half the **sour cream** (save the rest for serving). Squeeze in lime juice to taste. Season with salt and pepper. Add water 1 tsp at a time until mixture reaches a drizzling consistency.



5 STUFF & BROIL ZUCCHINI

- Once **zucchini** is tender, remove baking sheet from oven. Heat broiler to hiah.
- Fluff rice with a fork and season with salt and pepper.
- Flip over zucchini and stuff with as much rice as will fit (there will be plenty left over). Evenly top with pepper jack.
- · Broil until cheese is melted and lightly browned. 2-3 minutes. TIP: Watch carefully to avoid burning.



6 SERVE

• Divide remaining **rice** between plates and top with stuffed zucchini. Top with avocado crema, pico de gallo, remaining cilantro, and a dollop of remaining sour cream. Drizzle with hot sauce if desired and serve.