



INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Red Onion



2 | 4
Zucchini



¾ Cup | 1½ Cups
Jasmine Rice



1 TBSP | 2 TBSP
Southwest Spice Blend



1 | 2
Veggie Stock Concentrate



1 | 2
Roma Tomato



¼ oz | ½ oz
Cilantro



1 | 2
Lime



4 TBSP | 8 TBSP
Guacamole



4 TBSP | 8 TBSP
Sour Cream
Contains: Milk



½ Cup | 1 Cup
Pepper Jack Cheese
Contains: Milk



1 tsp | 2 tsp
Hot Sauce

HELLO

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



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 670



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.



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.



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 **¾ 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**, **1¼ cups water** (2¼ 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.



5 STUFF & BROIL ZUCCHINI

- Once **zucchini** is tender, remove baking sheet from oven. Heat broiler to high.
- 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.**



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.



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.