



INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Yellow Onion



1 | 1
Lemon



1 | 2
Apple



1 | 2
Zucchini



4 TBSP | 8 TBSP
Sour Cream
Contains: Milk



1 TBSP | 2 TBSP
Fry Seasoning



2 oz | 4 oz
Mixed Greens



1 | 2
Mushroom Stock
Concentrate



2 | 4
Flour Tortillas
Contains: Wheat



½ Cup | 1 Cup
Cheddar Cheese
Contains: Milk



¼ Cup | ½ Cup
Monterey Jack
Cheese
Contains: Milk

HELLO

TORTILLA MELTS

Cheddar and Monterey Jack turn ooey gooey between layers of golden-brown tortilla.

ZUCCHINI CHEDDAR TORTILLA MELTS

with Caramelized Onion & an Apple Salad



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 660



LEMONY TICKET

When making your salad in step 2, squeeze the lemon directly over the apple slices and give 'em a good toss. Not only will this add a bright pop of flavor, it'll help keep the apple from browning.

BUST OUT

- Large pan
- Small bowl
- Large bowl
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Olive oil (1 tsp | 1 tsp)

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1 COOK ONION

- **Wash and dry produce.**
- Halve, peel, and thinly slice **onion**.
- Heat a **drizzle of oil** in a large pan over medium heat. Add onion; season with **salt** and **pepper**. Cook, stirring occasionally, until softened, 7-9 minutes. **TIP: Lower heat and add a splash of water if onion begins to brown too quickly.**



2 MAKE CREMA & SALAD

- While onion cooks, halve **lemon**. Halve, core, and thinly slice **apple**. Trim and halve **zucchini** lengthwise; thinly slice crosswise into half-moons.
- In a small bowl, combine **sour cream**, **½ tsp Fry Seasoning (1 tsp for 4 servings)**, and a **squeeze of lemon juice** to taste; season with **salt** and **pepper**. (**You'll use the rest of the Fry Seasoning in the next step.**)
- In a large bowl, toss apple and **mixed greens** with a **drizzle of olive oil** and a squeeze of lemon juice to taste. Season with **salt** and **pepper**.



3 COOK ZUCCHINI

- Once **onion** is softened, add **zucchini** and a **drizzle of oil** to pan. Cook, stirring occasionally, until onion is caramelized and zucchini is tender, 3-4 minutes. Season with **salt**, **pepper**, and **remaining Fry Seasoning**.
- Add **stock concentrate** and **2 TBSP water (4 TBSP for 4 servings)**. Cook, stirring, until liquid has mostly evaporated, 1-2 minutes. Season with **salt** and **pepper**. **TIP: For an extra-rich filling, stir in 1 TBSP butter (2 TBSP for 4).**
- Turn off heat; transfer **filling** to a plate. Wipe out pan.



4 ASSEMBLE TORTILLA MELTS

- Place **tortillas** on a clean work surface. Evenly sprinkle with **cheddar**, then top with **zucchini filling** and **Monterey Jack**. Fold tortillas in half to create **tortilla melts**.



5 COOK TORTILLA MELTS

- Heat a **drizzle of oil** in pan used for filling over medium-high heat. Add **tortilla melts** and cook until golden brown on the first side, 1-2 minutes. Flip and cook 1 minute more. **TIP: Depending on the size of your pan, you may need to work in batches.**
- Transfer to a paper-towel-lined plate.



6 FINISH & SERVE

- Transfer **tortilla melts** to a cutting board; cut into three wedges each.
- Divide tortilla melts and **salad** between plates. Serve with **crema** on the side for dipping.