



Greek-Style Zucchini Tostadas

WITH TOMATO AND KALAMATA OLIVE SALSA

Meal Kit



Prep & Cook Time

20-30 MIN

Cook Within

7 DAYS

You Will Need

Olive Oil, Salt, Pepper, Cooking Spray
Baking Sheet, 2 Mixing Bowls, Large Non-Stick Pan

Ingredients

4 Small Flour Tortillas
1 Shallot
2 Garlic Cloves
4 oz. Grape Tomatoes
1 oz. Pitted Kalamata Olives
1/8 oz. Oregano
2 Zucchini
1 Persian Cucumber
3 oz. Sour Cream
1 1/2 oz. Feta Cheese Crumbles

Difficulty Level

INTERMEDIATE

Spice Level

NOT SPICY

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/26253

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, sesame, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Turn oven on to **400 degrees**. Let preheat, at least 10 minutes
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **shallot**



1. Bake the Tortillas

- Tostadas are a delicious but messy treat. For this recipe, they can easily be converted to tacos. Simply warm tortillas in oven for 1-2 minutes after completing steps, omitting this step.
- Poke **tortillas** with a fork all over, 10 times for each tortilla.
- Place tortillas on prepared baking sheet. Drizzle with 1 tsp. **olive oil**. Massage oil into tortillas.
- Bake in hot oven until browned and crispy, 5-7 minutes.
- While tortillas bake, continue recipe.



2. Prepare the Ingredients

- Halve **tomatoes**.
- Thinly slice **olives**.
- Trim **zucchini** ends, quarter lengthwise, and cut into 1/4" wedges.
- Trim **cucumber** and finely chop.
- Stem and coarsely chop **oregano**.
- Halve and peel **shallot**. Cut one half into thin slices and other half into 1/4" dice.
- Mince **garlic**.



3. Make the Salsa

- Combine **tomatoes**, sliced **shallot** (reserve diced shallot for zucchini), **olives**, **oregano**, 2 tsp. **olive oil**, and a pinch of **salt** and **pepper** in a mixing bowl. Set aside to let flavors marry.



4. Cook the Zucchini

- Place a large non-stick pan over medium-high heat. Add 2 tsp. **olive oil**, **zucchini**, and diced **shallot** to hot pan. Stir occasionally until lightly browned and tender, 4-5 minutes.
- Add **garlic**, 1/4 tsp. **salt**, and a pinch of **pepper**. Stir occasionally until aromatic, 30-60 seconds.
- Remove from burner.



5. Make Tzatziki and Assemble Tostadas

- Combine **cucumber**, **sour cream**, 1 tsp. **olive oil**, and a pinch of **salt** and **pepper** in another mixing bowl.
- Plate dish as pictured on front of card, spreading tzatziki on **tortillas**, then adding **zucchini** and **salsa**. Top with **feta**. Bon appétit!