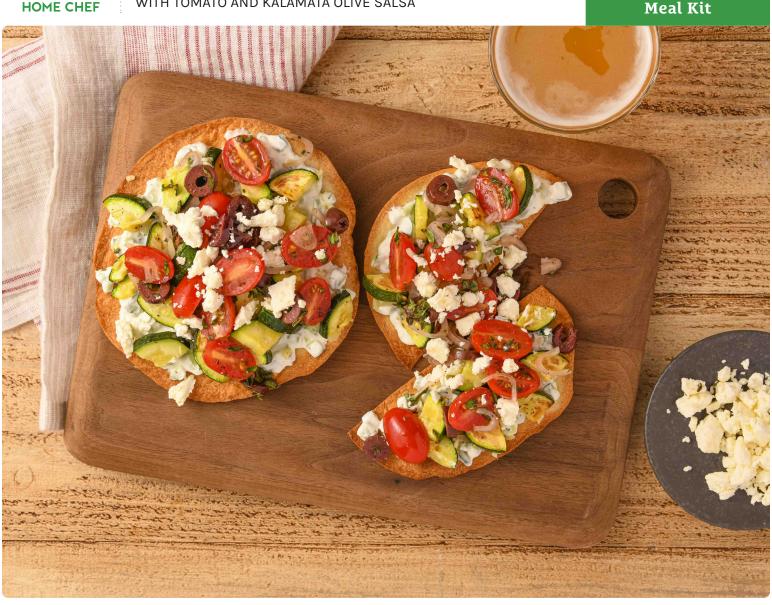


Greek-Style Zucchini Tostadas

WITH TOMATO AND KALAMATA OLIVE SALSA



Prep & Cook Time					
20-30 MIN					

Difficulty Level

Spice Level INTERMEDIATE **NOT SPICY**

Cook Within

7 DAYS

You Will Need

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

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.

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

11/2 oz. Feta Cheese Crumbles

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.



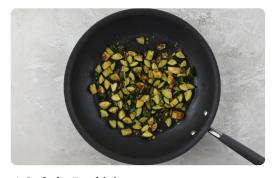
2. Prepare the Ingredients

- 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!

