



BREAKFAST

# GRILLED CHEESE TACOS

with Avocado, Sweet Potato, and Tomato Salsa



HELLO

## GRILLING CHESE

The Mediterranean cheese stays firm and delightfully chewy when you fry it

**PREP: 10 MIN** | **TOTAL: 30 MIN** | **CALORIES: 590**



Sweet Potato



Roma Tomato



Avocado

Flour Tortillas  
(Contains: Wheat)

Cilantro



Shallot



Lime

Grilling Cheese  
(Contains: Milk)



## START STRONG

This recipe makes enough to serve three people. If you have leftovers, you can reheat the tortillas, cheese, and sweet potatoes in the microwave.

## BUST OUT

- Peeler
- Baking sheet
- Small bowl
- Aluminum foil
- Large pan
- Oil (2 tsp | 4 tsp)

## INGREDIENTS

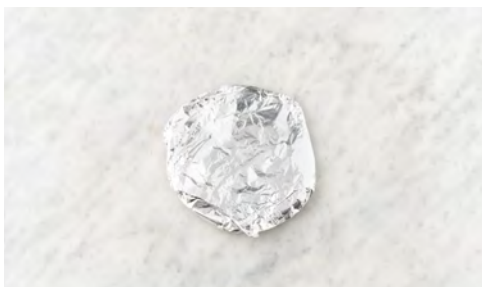
Ingredient 3-person | 6-person

• Sweet Potato	1   2
• Roma Tomato	1   2
• Cilantro	¼ oz   ½ oz
• Shallot	1   1
• Grilling Cheese	6 oz   12 oz
• Avocado	1   2
• Lime	1   2
• Flour Tortillas	6   12



## 1 PREHEAT OVEN AND ROAST SWEET POTATO

**Wash and dry all produce.** Preheat oven to 400 degrees. Peel **sweet potato**, then cut into ½-inch cubes. Toss on a baking sheet with a drizzle of **oil**. Season with **salt** and **pepper**. Roast in oven until tender, 20-25 minutes, tossing halfway through.



**4 WARM TORTILLAS** Wrap **tortillas** in aluminum foil and place in oven to warm, about 5 minutes. **TIP:** Alternatively, wrap tortillas in a damp paper towel and microwave on high until warm, about 30 seconds.



**2 PREP** Finely chop **tomato**. Roughly chop half the **cilantro** (save the rest for garnishing). Mince **shallot** until you have **1 TBSP**. Thinly slice **grilling cheese** (you'll want about 12 slices). Halve, pit, and scoop out flesh from **avocado**, then thinly slice. Halve **lime**; cut one half into wedges.



**5 FRY CHEESE** Meanwhile, heat a drizzle of **oil** in a large pan over medium-high heat (use a nonstick pan if you have one). Add **grilling cheese** slices and cook until nicely browned, 1-2 minutes per side.



**3 MAKE SALSA** In a small bowl, combine **tomatoes**, **shallot**, **chopped cilantro**, and juice of half the **lime**. Season with **salt** and **pepper**.



**6 FINISH AND SERVE** Fill **tortillas** with **grilling cheese**, **sweet potato**, **avocado**, and **salsa**. Garnish with remaining **cilantro sprigs**. Serve with **lime wedges** on the side for squeezing over.

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## GAME-CHANGER!

These tacos put a new spin on grilled cheese for breakfast.