



SHAWARMA-SPICED GRILLING CHEESE

with Pistachio Rice, Garlicky White Sauce & Israeli Salad

INGREDIENTS

2 PERSON | 4 PERSON



6 oz | 12 oz
Grilling Cheese
Contains: Milk



½ Cup | 1 Cup
Basmati Rice



1 TBSP | 2 TBSP
Shawarma Spice Blend



1 | 2
Veggie Stock Concentrate



½ oz | 1 oz
Pistachios
Contains: Tree Nuts



1 | 1
Lemon



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



1 Clove | 2 Cloves
Garlic



1 | 2
Shallot



4 oz | 8 oz
Grape Tomatoes



1 | 2
Mini Cucumber



1 tsp | 1 tsp
Hot Sauce



ANY ISSUES WITH YOUR ORDER?
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THERE TOO. SCAN HERE TO GET HELP!



HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



12 oz | 24 oz
Cauliflower Rice

Calories: 610



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 740



HELLO

SHAWARMA SPICE BLEND

An aromatic blend featuring turmeric, cumin, coriander, and allspice

EASY BEIN' CHEESY

Unlike other cheese, grilling cheese won't melt when seared. Be sure to let it cook long enough to get golden and toasty. Your patience will be rewarded!

BUST OUT

- Zester
- Small bowl
- Small pot
- Large pan
- Medium bowl
- Kosher salt
- Black pepper
- Olive oil (1 tsp | 1 tsp)
- Cooking oil (1 tsp | 1 tsp)
- Butter (2 TBSP | 3 TBSP)
Contains: Milk

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1 PREP

- Wash and dry produce.
- Halve, peel, and thinly slice **shallot**; mince a few slices until you have 2 TBSP (4 TBSP for 4 servings). Peel and mince or grate **garlic**. Roughly chop **pistachios**. Trim and halve **cucumber** lengthwise; thinly slice crosswise into half-moons. Halve **tomatoes** lengthwise. Zest and quarter **lemon**.



2 COOK RICE

- Melt 1 TBSP **butter** in a small pot over medium-high heat (use 2 TBSP butter and a medium pot for 4 servings). Add **minced shallot**, **half the garlic**, **half the pistachios** (save the rest for serving), **half the Shawarma Spice Blend** (you'll use the rest later), and a **pinch of salt**. Cook, stirring, 1 minute.
- Stir in **rice**, **stock concentrate**, $\frac{3}{4}$ cup **water** (1½ cups for 4), and a **big pinch of salt**. Bring to a boil, then cover and reduce heat to low. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.

- Once **shallot mixture** has cooked 1 minute, add **cauliflower rice** (no need to drain), **stock concentrate**, and a **big pinch of salt and pepper**. Cook, stirring occasionally, until tender, 6-8 minutes. Keep covered off heat until ready to serve. (Save basmati rice for another use.)



4 SEASON CHEESE

- Cut **grilling cheese** into four large slices (eight slices for 4 servings). Place on a plate; season all over with **remaining Shawarma Spice Blend**, **salt**, and **pepper**. (It's OK if not all the spice sticks.) Shake off any excess spice blend.



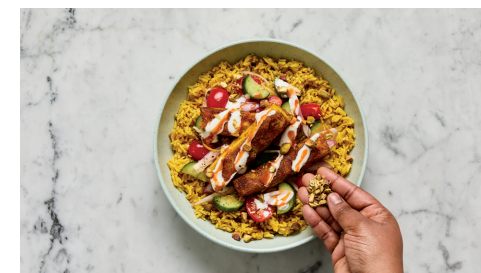
5 COOK CHEESE

- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add seasoned **grilling cheese** and cook until browned, 1-2 minutes per side.



3 MAKE SALAD & SAUCE

- In a medium bowl, combine **cucumber**, **tomatoes**, and as much **sliced shallot** as you like. Toss with a **drizzle of olive oil**, a **big squeeze of lemon juice**, a **pinch of lemon zest**, **salt**, and **pepper**.
- In a small bowl, combine **sour cream** with **remaining garlic** to taste. Season with **salt**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency.



6 FINISH & SERVE

- Fluff **rice** with a fork; stir in 1 TBSP **butter**. Season with **salt** and **pepper**.
- Divide rice between shallow bowls. Top with **salad** and **grilling cheese**. Drizzle cheese with **garlicky white sauce** and **hot sauce** to taste. Sprinkle with **remaining pistachios**. Serve with **remaining lemon wedges** on the side.

WK 18-21