



GRILLED CHEESE AND VEGGIE JUMBLE

with Cilantro Chimichurri



HELLO

VEGGIE JUMBLE

Avocado, sweet potatoes, and tomatoes bring a rainbow of colors (and nutrients, too).

PREP: 10 MIN | **TOTAL: 35 MIN** | **CALORIES: 580**



Sweet Potatoes



Grape Tomatoes



Garlic



Avocado



Cumin



Red Onion



Cilantro



Lemon



Thai Chili



Grilling Cheese
(Contains: Milk)

START STRONG

Don't be afraid to tweak the chimichurri to your liking with the chili, lemon, and olive oil—you want to play around with it until it tastes just right.

BUST OUT

- Peeler
- Baking sheet
- Large bowl
- Small bowl
- Large pan
- Olive oil (4 tsp | 8 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

• Sweet Potatoes	2 4
• Red Onion	1 2
• Grape Tomatoes	4 oz 8 oz
• Cilantro	¼ oz ½ oz
• Garlic	1 tsp 2 tsp
• Lemon	1 1
• Avocado	1 2
• Thai Chili 	1 1
• Cumin	½ tsp 1 tsp
• Grilling Cheese	4 oz 8 oz

HELLO WINE



PAIR WITH

Little Pioneer South East Australia Verdelho, 2016

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



1 PREHEAT AND PREP

Wash and dry all produce. Adjust rack to middle position and preheat oven to 425 degrees. Peel **sweet potatoes**, then cut into ½-inch cubes. Halve and peel **onion**, then cut into ½-inch wedges.



2 ROAST SWEET POTATOES AND ONION

Toss **sweet potatoes** and **onion** on a baking sheet with a drizzle of **olive oil** and a pinch of **salt** and **pepper**. Roast in oven until tender and browned, about 25 minutes, tossing halfway through.



4 MAKE CHIMICHURRI

In a small bowl, combine remaining **cilantro**, ½ **tsp cumin** (we sent more), a pinch of **minced garlic**, and a pinch of **chili** (to taste). Stir in a squeeze of **lemon** and a large drizzle of **olive oil**. Season with **salt**, **pepper**, and more garlic and chili as desired. **TIP:** Add more lemon and olive oil as needed to give mixture a loose, drizzly consistency.



5 FRY CHEESE

Take 4 oz (about half) of the **grilling cheese** and cut into ⅓-inch-thick slices (use the rest as you like). When sweet potatoes and onion are almost done, heat a drizzle of **olive oil** in a large pan over medium-high heat (use a nonstick pan if you have one). Add grilling cheese and cook until browned, 1-2 minutes per side.



3 PREP VEGGIES

Halve **tomatoes** lengthwise. Finely chop **cilantro**; place 1 TBSP in a large bowl and set aside. Mince **garlic** until you have 1 tsp (you may have a clove left over). Halve **lemon**. Halve, pit, and peel **avocado**, then cut into small cubes. Mince **chili**, removing ribs and seeds first if you prefer less heat.



6 FINISH AND SERVE

Add **tomatoes**, **sweet potatoes**, **onion**, **avocado**, a squeeze of **lemon**, and a pinch of remaining **chili** (to taste) to bowl with reserved **cilantro**. Toss to combine. Divide between plates, then top with **grilling cheese**. Drizzle with **chimichurri** and serve.

SAY CHEESE!

Is it just us, or does cheese make everything better?

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