



# 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: 610**



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

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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## 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, drizzling 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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