



HALL OF FAME

# GRILLED CHEESE AND VEGGIE JUMBLE

with Cilantro Chimichurri



HELLO

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Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 830



Sweet Potatoes



Grape Tomatoes



Garlic



Avocado



Cumin



Red Onion



Cilantro



Lime



Chili Pepper



Grilling Cheese  
(Contains: Milk)

## START STRONG

Adjust the chimichurri to taste in step 4, adding more lime for acidity and more chili, garlic, and cumin for heat and aromatic depth. It should taste balanced, with no one flavor dominating.

## BUST OUT

- Baking sheet
- Large bowl
- Small bowl
- Large pan
- Kosher salt
- Black pepper
- Olive oil (4 tsp | 5 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          | 2 Cloves   2 Cloves |
| • Lime            | 1   1               |
| • Avocado         | 1   2               |
| • Chili Pepper    | 1   1               |
| • Cumin           | 1 tsp   1 tsp       |
| • Grilling Cheese | 8 oz   16 oz        |

## WINE CLUB

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# HelloFRESH



## 1 PREP

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



## 4 MAKE CHIMICHURRI

In a small bowl, combine remaining **cilantro**, half the **cumin** (all the cumin for 4 servings), a pinch of **minced garlic**, and a pinch of **chili** to taste. Stir in a squeeze of **lime juice** and a large drizzle of **olive oil**. Season with **salt, pepper**, and more garlic and chili if you feel like something is missing. **TIP:** Add more lime juice and olive oil as needed to give mixture a drizzling consistency.

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## 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 on middle rack, tossing halfway through, until browned and tender, 25-30 minutes. (For 4 servings, divide between 2 baking sheets; roast sweet potatoes on top rack and onions on middle rack.) **TIP:** If onion is done before sweet potatoes, remove from oven and continue roasting sweet potatoes.



## 5 SEAR CHEESE

Slice **grilling cheese** into four equal-sized pieces (eight pieces for 4 servings). When sweet potatoes and onion are almost done, heat a drizzle of **olive oil** in a large, preferably nonstick, pan over medium-high heat. Add grilling cheese and cook until browned, 1-2 minutes per side.



## 3 PREP VEGGIES

Meanwhile, halve **tomatoes**. Finely chop **cilantro**; place 1 TBSP (2 TBSP for 4 servings) in a large bowl and set aside. Mince **garlic** until you have 1 tsp (2 tsp for 4). Halve **lime**. Halve, pit, peel, and dice **avocado**. Mince **chili**, removing ribs and seeds for less heat.



## 6 FINISH AND SERVE

To bowl with reserved **cilantro**, add **sweet potatoes, onion wedges, tomatoes, avocado**, a squeeze of **lime juice**, and a pinch of remaining **chili** to taste. Toss to combine, then divide between plates and top with **grilling cheese**. Drizzle with **chimichurri** and serve.

## UPGRADE

Next time you make a caprese salad, try replacing mozzarella with pan-seared grilling cheese!

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