



BREAKFAST

GRILLED CHEESE TACOS

with Avocado, Sweet Potatoes, and Tomato Salsa



HELLO

GRILLING CHEESE

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

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 790



Sweet Potatoes



Cilantro



Radishes



Avocado



Flour Tortillas
(Contains: Wheat)



Roma Tomato



Shallot



Grilling Cheese
(Contains: Milk)



Lime

START STRONG

If the cheese slices are too big or don't fit evenly into the tortillas, cut them up into smaller pieces.

BUST OUT

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

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|-------------------|--------------------|
| • Sweet Potatoes | 2 4 |
| • Roma Tomato | 1 2 |
| • Cilantro | ¼ oz ½ oz |
| • Shallot | 1 1 |
| • Radishes | 3 6 |
| • Grilling Cheese | 5.33 oz 10.66 oz |
| • Avocado | 1 2 |
| • Lime | 1 2 |
| • Flour Tortillas | 6 12 |

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1 ROAST SWEET POTATOES

Wash and dry all produce. Preheat oven to 400 degrees. Peel **sweet potatoes**, 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 garnish). Mince **shallot** until you have 1 TBSP. Thinly slice **radishes**. Thinly slice ⅔ of the **grilling cheese** (use the rest as you like). Halve, pit, and peel **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 **tomato**, **shallot**, **chopped cilantro**, and **juice** from the lime half. Season with **salt** and **pepper**.



6 FINISH AND SERVE

Fill **tortillas** with **grilling cheese**, **sweet potatoes**, **avocado**, **radishes**, and **salsa**. Garnish with remaining **cilantro sprigs**. Serve with **lime wedges** on the side for squeezing over.

GAME-CHANGER!

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

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