

INGREDIENTS

2 PERSON | 4 PERSON



Grilling Cheese



Veggie Stock Concentrate



1½ TBSP | 3 TBSP Sour Cream Contains: Milk



4 oz | 8 oz **Grape Tomatoes**



1/2 Cup | 1 Cup Basmati Rice



1 TBSP | 2 TBSP Shawarma Spice Blend



½ oz | 1 oz Pistachios **Contains: Tree Nuts**



1 | 1 Lemon



1 Clove | 2 Cloves



1 | 2 Shallot



1 | 2 Mini Cucumber



1tsp | 1tsp Hot Sauce



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

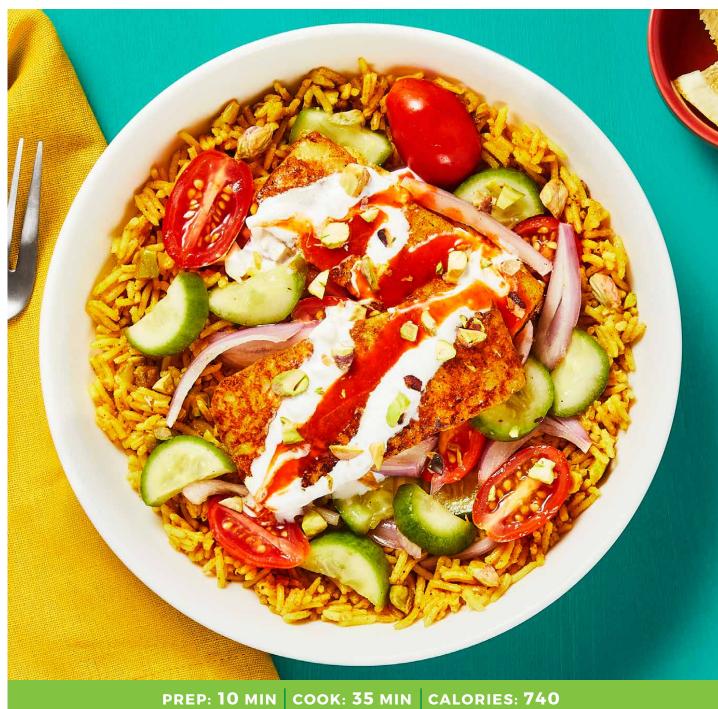
HELLO

SHAWARMA SPICE BLEND

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

SHAWARMA-SPICED GRILLING CHEESE

with Pistachio Rice, Garlicky White Sauce & Israeli Salad





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)

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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, 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.



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.



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.



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. remaining pistachios. Serve with