



INGREDIENTS

2 PERSON | 4 PERSON



6 oz | 12 oz
Grilling Cheese
Contains: Milk



½ Cup | 1 Cup
Basmati Rice



1 TBSP | 2 TBSP
Shawarma Spice Blend



1 | 2
Veggie Stock Concentrate



½ oz | 1 oz
Pistachios
Contains: Tree Nuts



1 | 1
Lemon



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



1 Clove | 2 Cloves
Garlic



1 | 2
Shallot



4 oz | 8 oz
Grape Tomatoes



1 | 2
Mini Cucumber



1 tsp | 1 tsp
Hot Sauce



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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



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 740



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)
- Contains: Milk

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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**.



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.



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, ¾ 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.



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.



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.



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.