



INGREDIENTS

2 PERSON | 4 PERSON



8 oz | 16 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



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk



1 Clove | 2 Cloves
Garlic



1 | 2
Shallot



4 oz | 8 oz
Grape Tomatoes



1 | 2
Persian Cucumber



1 tsp | 1 tsp
Hot Sauce

HELLO

SHAWARMA SPICE

This aromatic spice blend—featuring turmeric, cumin, coriander, allspice, and more—adds major flavor to grilling cheese (aka halloumi).

SHAWARMA-SPICED HALLOUMI

with Pistachio Rice, Garlicky White Sauce & Israeli Salad



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 900



EASY BEIN' CHEESY

Unlike other cheeses, grilling cheese won't melt when it sears in the pan in step 5. Instead, it'll retain its shape while getting delightfully warm and soft on the inside and developing a beautiful crust on the outside. Make sure you let it cook long enough to get golden and toasty, and your patience will be rewarded!

BUST OUT

- Zester
- Small pot
- Medium bowl
- Small bowl
- Large pan
- 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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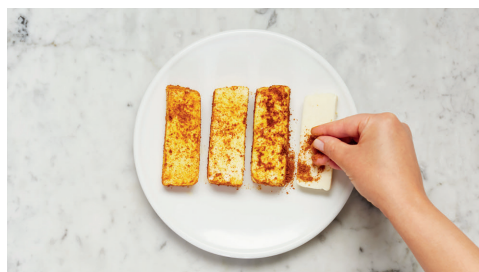
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1 PREP

- **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, salt, and pepper**. (TIP: 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 (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.