



GRILLED CHEESE AND VEGGIE JUMBLE

with Cilantro Chimichurri



HELLO
VEGGIE JUMBLE
 Avocado, sweet potato, and tomato bring a rainbow of colors

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 580

-  Sweet Potatoes
-  Grape Tomatoes
-  Garlic
-  Avocado
-  Cumin
-  Red Onion
-  Cilantro
-  Lemon
-  Red Chili
-  Grilling Cheese
(Contains: Milk)

START STRONG

Don't be afraid to tweak the chimichurri to taste with the chili, lemon, and olive oil—you want to play around with it until it's just to your liking.

BUST OUT

- Peeler
- Baking sheet
- Large bowl
- Small bowl
- Large pan
- Olive oil (4 tsp | 8 tsp)

INGREDIENTS

Ingredient **2-person** | **4-person**

• Sweet Potatoes	2 4
• Red Onion	1 2
• Grape Tomatoes	4 oz 8 oz
• Cilantro	¼ oz ¼ oz
• Garlic	1 Clove 2 Cloves
• Lemon	1 1
• Avocado	1 2
• Red Chili	1 1
• Cumin	½ tsp 1 tsp
• Grilling Cheese	4 oz 8 oz

HELLO WINE



PAIR WITH
The Descent Valle Central
Merlot, 2015

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



1 PREHEAT AND PREP Wash and dry all produce. Preheat oven to 425 degrees. Peel **sweet potatoes**, then cut into ½-inch cubes. Halve and peel **onion**, then cut into ½-inch wedges.



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 in oven until tender and browned, about 25 minutes, tossing halfway through.



3 PREP VEGGIES Halve **tomatoes** lengthwise. Finely chop **cilantro**; place 1 TBSP in a large bowl and set aside. Mince **garlic** until you have 1 tsp. Halve **lemon**. Halve, pit, and scoop flesh from **avocado**, then cut into small cubes. Mince **chili**, removing ribs and seeds if you prefer less heat.



4 MAKE CHIMICHURRI In a small bowl, combine remaining **cilantro**, ½ **tsp cumin** (we sent more), a pinch of **garlic**, and a pinch of **chili** (to taste). Stir in a squeeze of **lemon** and a large drizzle of **olive oil**. Season with **salt**, **pepper**, and more garlic and **chili** as desired. **TIP:** Add more lemon and olive oil as needed to give mixture a loose, drizzly consistency.



5 FRY CHEESE Take 4 oz (about half) of the **grilling cheese** and cut it into ½-inch-thick slices (reserve rest for another use). When sweet potatoes and onions are almost done, heat a drizzle of **olive oil** in a large pan over medium-high heat (use a nonstick pan if you have one). Add grilling cheese and cook until browned, 1-2 minutes per side.



6 FINISH AND SERVE Add **tomatoes**, **sweet potatoes**, **onion**, **avocado**, a squeeze of **lemon**, and a pinch of remaining **chili** (to taste) to bowl with reserved **cilantro**. Toss to combine. Divide between plates, then top with **grilling cheese**. Drizzle with **chimichurri**.

SAY CHEESE!

Is it just us, or does cheese make everything better?

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