



ZA' ATAR-CRUSTED GRILLING CHEESE

with Sumac Roasted Veggies



HELLO

ZA' ATAR

The herby Middle Eastern seasoning adds major aromatics

PREP: 10 MIN

TOTAL: 30 MIN

CALORIES: 510



Red Onion



Zucchini



Basil



Veggie Stock
Concentrate



Grilling Cheese
(Contains: Milk)



Lemon



Grape Tomatoes



Israeli Couscous
(Contains: Wheat)



Sumac



Za'atar

START STRONG

If you have a grill, fire it up! The veggies and cheese will cook beautifully on it. Just make sure to clean and oil your grates first.

BUST OUT

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

INGREDIENTS

Ingredient 2-person | 4-person

• Red Onion	1 1
• Lemon	1 1
• Zucchini	1 2
• Grape Tomatoes	4 oz 8 oz
• Basil	½ oz ½ oz
• Israeli Couscous	½ Cup 1 Cup
• Veggie Stock Concentrate	1 2
• Sumac	1 tsp 2 tsp
• Grilling Cheese	4 oz 8 oz
• Za'atar	1 TBSP 2 TBSP

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 broiler or grill to high. Halve, peel, and cut **onion** into 1-inch-thick wedges. Finely mince 1 wedge. Zest **lemon** until you have 1 tsp zest, then cut into wedges. Halve **zucchini** lengthwise. Slice each half into long, thin wedges. Halve **tomatoes**. Pick **basil leaves** from stems; discard stems. Thinly slice leaves.



4 COOK GRILLING CHEESE

Heat a drizzle of **olive oil** in a large pan over medium-high heat (use a nonstick pan if you have one). Take 4 oz (about half) of the **grilling cheese** and cut it into 2 large slices. Place **za'atar** on a plate. Press cheese into za'atar to evenly coat all over. Add to pan and cook until browned, 2-3 minutes per side. **TIP:** If grilling, place cheese on grates and grill until browned, 2-3 minutes per side.



2 COOK COUSCOUS

Heat a drizzle of **olive oil** in a small pot over medium-high heat. Add minced **onion** and **couscous**. Cook, tossing, until onion is softened and couscous lightly toasted, 2-3 minutes. Pour in **1 cup water** and **stock concentrate**. Bring to a boil, then lower heat, reduce to a simmer, and cover. Cook until tender, 10-12 minutes.



5 FINISH COUSCOUS

Once **couscous** is done, transfer to a large bowl. Stir in **tomatoes**, half the **basil**, a squeeze of **lemon juice**, and **lemon zest**. Season with **salt** and **pepper**.



3 COOK VEGGIES

Toss **zucchini**, **onion wedges**, **sumac**, and a large drizzle of **olive oil** on a baking sheet. Season with **salt** and **pepper**. Broil until lightly charred, 10-15 minutes, tossing halfway through. **TIP:** If using grill, placed oiled and seasoned zucchini and onion over direct heat and grill until tender, 10-15 minutes, turning occasionally.



6 PLATE AND SERVE

Divide **couscous** between plates. Top with **zucchini**, **onion**, and **grilling cheese**. Garnish with remaining **basil** and serve with **lemon wedges** on the side for squeezing over.

SENSATIONAL!

Smoky sumac and za'atar-laced flavor in every single bite.

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