



ZA'ATAR-CRUSTED GRILLING CHEESE

with Sumac Roasted Veggies over Couscous



HELLO ZA'ATAR

This popular Middle Eastern spice blend combines herby thyme, nutty sesame seeds, and tart sumac.

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 750**



Zucchini



Lemon



Cilantro



Veggie Stock
Concentrate



Grilling Cheese
(Contains: Milk)



Red Onion



Grape Tomatoes



Israeli Couscous
(Contains: Wheat)



Sumac



Za'atar Spice

START STRONG

We like using a microplane for zesting citrus. If you don't have one, use a peeler or paring knife to remove just the yellow surface layer from the peel, then mince it.

BUST OUT

- Zester
- Small pot
- Baking sheet
- Large pan
- Large bowl
- Olive oil (4 tsp | 4 tsp)
- Kosher salt
- Black pepper

INGREDIENTS

Ingredient 2-person | 4-person

- Zucchini 1 | 2
- Red Onion 1 | 1
- Lemon 1 | 1
- Grape Tomatoes 4 oz | 8 oz
- Cilantro ¼ oz | ¼ oz
- Israeli Couscous ½ Cup | 1 Cup
- Veggie Stock Concentrate 1 | 2
- Sumac 1 tsp | 2 tsp
- Grilling Cheese 8 oz | 16 oz
- Za'atar Spice 1 TBSP | 2 TBSP

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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



1 PREP

Adjust rack to top position and heat broiler to high or oven to 500 degrees. **Wash and dry all produce.** Halve **zucchini** lengthwise; cut into long, thin wedges. Halve, peel, and cut **onion** into 1-inch-thick wedges; mince 1 wedge. Zest and quarter **lemon**. Halve **tomatoes**. Roughly chop **cilantro** leaves and stems.



4 COOK GRILLING CHEESE

While veggies roast, slice **grilling cheese** into four large pieces (for 4 servings, cut into eight large pieces). Place **Za'atar Spice** on a plate. Coat cheese in za'atar, pressing to adhere. Heat a drizzle of **olive oil** in a large, preferably nonstick, pan over medium-high heat. Add cheese and cook until browned, 1-2 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, stirring, until onion is softened and couscous is lightly toasted, 2-3 minutes. Add **¾ cup water** (1½ cups for 4 servings) and **stock concentrate**. Bring to a boil, then cover and reduce to a low simmer. Cook until couscous is tender, 6-8 minutes. Keep covered off heat.



5 FINISH COUSCOUS

Transfer cooked **couscous** to a large bowl. Stir in **tomatoes**, **lemon zest**, half the **roasted veggies**, half the **cilantro**, and a squeeze of **lemon juice**. Season with **salt** and **pepper**.



3 COOK VEGGIES

Meanwhile, toss **zucchini** and **onion wedges** on a baking sheet with a large drizzle of **olive oil**, **sumac**, **salt**, and **pepper**. Broil or bake on top rack, tossing halfway through, until lightly charred, 10-15 minutes.



6 SERVE

Divide **couscous mixture** between plates. Top with **grilling cheese** and remaining **roasted veggies**. Garnish with remaining **cilantro**. Serve with remaining **lemon wedges** on the side.

MORE LIKE YUMMUS

We also love bright, tangy sumac sprinkled on top of hummus.

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