



ZA'ATAR-CRUSTED GRILLING CHEESE

with Sumac Roasted Veggies over Couscous

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Zucchini



1 | 1
Red Onion



1 | 1
Lemon



4 oz | 8 oz
Grape Tomatoes



1/4 oz | 1/4 oz
Cilantro



2.5 oz | 5 oz
Israeli Couscous
Contains: Wheat



1 | 2
Veggie Stock
Concentrate



1 tsp | 2 tsp
Sumac



8 oz | 16 oz
Grilling Cheese
Contains: Milk



1 TBSP | 2 TBSP
Za'atar Spice

HELLO

ZA'ATAR

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



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 780



EASY BEIN' CHEESY

Unlike other cheeses, grilling cheese won't melt when it sears in the pan in step 4. 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
- Baking sheet
- Large pan
- Large bowl
- Kosher salt
- Black pepper
- Olive oil (4 tsp | 4 tsp)

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1 PREP

- Heat broiler to high. **Wash and dry all produce.**
- Trim and 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**.



4 COOK GRILLING CHEESE

- While veggies roast, slice **grilling cheese** into four large pieces (**eight pieces for 4 servings**).
- 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, tossing halfway through, until lightly charred, 10-15 minutes. **TIP: Watch carefully to avoid burning.**



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.