



GRILLED CHEESE TACOS

with Avocado, Sweet Potatoes, and Tomato Salsa



HELLO
GRILLING CHEESE
The Mediterranean cheese stays firm and delightfully chewy when you fry it.

PREP: 15 MIN | TOTAL: 40 MIN | CALORIES: 760



START STRONG

Nothing eases the hustle and bustle of the season like spending time with your littlest sous chefs. Have them help with mixing the salsa and filling the tacos.

BUST OUT

- Peeler
- Baking sheet
- Small bowl
- Aluminum foil
- Large pan
- Oil (4 tsp)

INGREDIENTS

Ingredient 4-person

• Sweet Potatoes	4
• Roma Tomatoes	2
• Cilantro	½ oz
• Radishes	6
• Shallot	1
• Grilling Cheese	10.66 oz
• Avocados	2
• Limes	2
• Flour Tortillas	12

HELLO WINE



PAIR WITH
Le Coq Bleu
Côtes du Rhône Rouge, 2016

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

HelloFRESH



1 ROAST SWEET POTATOES

Wash and dry all produce. Adjust rack to middle position and preheat oven to 400 degrees. Peel **sweet potatoes**, then cut into ½-inch cubes. Toss on a baking sheet with a large drizzle of **oil**. Season with **salt** and **pepper**. Roast in oven until tender, 20-25 minutes, tossing halfway through.



4 WARM TORTILLAS

Wrap **tortillas** in aluminum foil and place in oven to warm, about 5 minutes. **TIP:** Alternatively, wrap tortillas in a damp paper towel and microwave on high until warm, about 30 seconds.



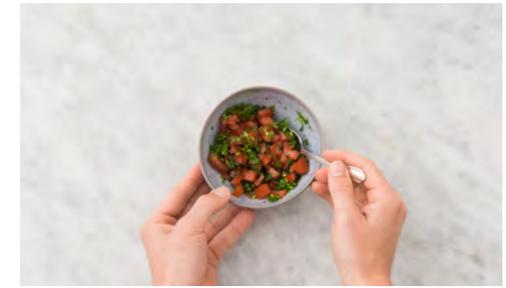
2 PREP

Roughly chop **tomatoes**. Roughly chop half the **cilantro** (save the rest for garnish). Thinly slice **radishes**. Mince **shallot** until you have 2 TBSP. Thinly slice ⅔ of the **grilling cheese** (you'll want about 24 slices; use the rest as you like). Halve, pit, and scoop out flesh from **avocados**, then thinly slice. Halve **1 lime**; cut other lime into wedges.



5 FRY CHEESE

Heat a large drizzle of **oil** in a large pan over medium-high heat (use a nonstick pan if you have one). Working in batches, add **grilling cheese slices** and cook until nicely browned, 1-2 minutes per side. **TIP:** Cover the first batch of slices with foil while you cook the rest to keep them warm.



3 MAKE SALSA

In a small bowl, combine **tomatoes**, **minced shallot**, **chopped cilantro**, and **juice** from both lime halves. Season with **salt** and **pepper**.



6 ASSEMBLE TACOS

Fill **tortillas** with **grilling cheese**, **sweet potatoes**, **avocados**, **radishes**, and **salsa**. Garnish with remaining **cilantro sprigs**. Serve with **lime wedges** on the side for squeezing over.

FRESH TALK

Avocados, botanically speaking, are a fruit. Do you know the reason why?

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