



HARISSA-MARINATED GRILLING CHEESE

with Carrot and Zucchini Ribbons over Rice



HELLO HARISSA

The North African spice blend mixes smoky hot peppers with warm aromatics like cinnamon.

PREP: 15 MIN | **TOTAL: 30 MIN** | **CALORIES: 900**

-  Lemon
-  Garlic
-  Sour Cream
(Contains: Milk)
-  Grilling Cheese
(Contains: Milk)
-  Zucchini
-  Scallions
-  Jasmine Rice
-  Harissa Powder
-  Carrots
-  Hot Sauce

START STRONG

We like using a microplane or dedicated zester 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 finely mince it.



BUST OUT

- Zester
- 2 Medium bowls
- 2 Small bowls
- Peeler
- Small pot
- Large pan
- Olive oil (7 tsp | 14 tsp)
- Vegetable oil (1 TBSP | 2 TBSP)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Lemon 1 | 2
- Scallions 2 | 4
- Garlic 2 Cloves | 4 Cloves
- Sour Cream 2 TBSP | 4 TBSP
- Harissa Powder 1 TBSP | 2 TBSP
- Jasmine Rice ½ Cup | 1 Cup
- Grilling Cheese 8 oz | 16 oz
- Zucchini 1 | 2
- Carrots 2 | 4
- Hot Sauce 1 tsp | 2 tsp

WINE CLUB

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1 PREP

Wash and dry all produce. Zest 1 tsp zest from **lemon**, then cut into quarters. Squeeze 3½ tsp juice into a small bowl. Trim and thinly slice **scallions**, separating greens and whites. Finely mince or grate **garlic**.



4 MARINATE CHEESE AND SHAVE VEGGIES

Meanwhile, cut **cheese** into four triangle-shaped wedges, cutting diagonally from corner to corner. Place in a medium bowl with remaining **harissa**, **1 TBSP olive oil**, and a pinch of **salt** and **pepper**. Toss to coat. Set aside. Trim ends from **zucchini**. Trim and peel **carrots**. Using a peeler, shave zucchini and carrot lengthwise into thin ribbons, rotating until you get to the cores. Discard cores once too thin to handle.

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2 MAKE HARISSA CREMA

In another small bowl, stir together **sour cream**, ½ tsp **lemon juice**, ¼ tsp **garlic**, ¼ tsp **harissa**, and **2 tsp water** (save the rest of the garlic and harissa for later). Season with **salt** and **pepper**. Set aside.



5 COOK VEGGIES

Heat a drizzle of **vegetable oil** in a large pan over medium-high heat (use a nonstick pan if you have one). Add **zucchini**, **carrots**, and a pinch of **salt** and **pepper**. Cook, tossing, until just tender, about 2 minutes. Transfer to another medium bowl, then add remaining **1 TBSP lemon juice**, **1 TBSP olive oil**, and half the **lemon zest**. Season with salt and pepper. Toss to combine.



3 COOK RICE

Heat a drizzle of **olive oil** in a small pot over medium-high heat. Add **scallion whites** and remaining **garlic**. Cook until fragrant, about 30 seconds. Stir in **rice** and ¾ **cup water**. Bring to a boil, cover, and adjust heat to low. Cook until tender, 9-11 minutes. Keep covered off heat.



6 GRILL CHEESE AND FINISH

Heat a large drizzle of **vegetable oil** in same pan over medium-high heat. Add **cheese** and cook until browned, 1-2 minutes per side. Fluff **rice**, then stir in **1 TBSP butter**, remaining **lemon zest**, **salt**, and **pepper**. Divide between bowls, then top with **veggies** and cheese. Drizzle with **crema** and **hot sauce**, to taste. Garnish with **scallion greens**.

WAY COOL!

Harrisa explains it all when it comes to the flavor in this dish.

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