



HALL OF FAME

# Za'ATAR-CRUSTED GRILLING CHEESE

with Sumac Roasted Veggies over Couscous



## HELLO HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

**PREP: 10 MIN** | **TOTAL: 30 MIN** | **CALORIES: 530**



Red Onion



Zucchini



Basil



Veggie Stock Concentrate



Grilling Cheese  
(Contains: Milk)



Lemon



Grape Tomatoes



Israeli Couscous  
(Contains: Wheat)



Sumac



Za'atar

## START STRONG

Prep basil chiffonade-style like the pros: stack your leaves on top of each other, roll them up, then slice crosswise to create wispy slivers.

## BUST OUT

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

## INGREDIENTS

Ingredient 2-person | 4-person

- |                            |                 |
|----------------------------|-----------------|
| • Zucchini                 | 1   2           |
| • Red Onion                | 1   1           |
| • Lemon                    | 1   1           |
| • 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 |

## WINE CLUB

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## 1 PREHEAT AND PREP

**Wash and dry all produce.** Preheat broiler to high or oven to 500 degrees. Halve **zucchini** lengthwise, then cut into long, thin wedges. Halve and peel **onion**, then cut into 1-inch-thick wedges. Finely mince 1 wedge. Zest **lemon** until you have 1 tsp zest, then cut into 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 grilling cheese** (about half the package; we sent more than needed) and cut into two 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.



## 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 is 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

Transfer **couscous** to a large bowl once done simmering. Stir in **tomatoes**, **lemon zest**, half the **basil**, and a squeeze of **lemon juice**. 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 (or bake) until lightly charred, 10-15 minutes, tossing halfway through.



## 6 PLATE AND SERVE

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

## SENSATIONAL!

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

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