



HALL OF FAME

Za'ATAR-CRUSTED GRILLING CHEESE

with Sumac Roasted Veggies



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: 510



Red Onion



Zucchini



Basil



Veggie Stock Concentrate



Grilling Cheese
(Contains: Milk)



Lemon



Grape Tomatoes



Israeli Couscous
(Contains: Wheat)



Sumac



Za'atar

START STRONG

If you have a grill, fire it up! The veggies and cheese will cook beautifully on it. Just make sure to clean and oil your grates first.

BUST OUT

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

INGREDIENTS

Ingredient 2-person | 4-person

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

HELLO WINE



PAIR WITH
Zeste Central Coast
Sauvignon Blanc, 2016

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



1 PREHEAT AND PREP

Wash and dry all produce. Preheat broiler to high or oven to 500 degrees. Halve, peel, and cut **onion** into 1-inch-thick wedges. Finely mince 1 wedge. Zest **lemon** until you have 1 tsp zest, then cut into wedges. Halve **zucchini** lengthwise. Slice each half into long, thin 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; we sent more than needed) and cut into 2 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

Once **couscous** is done, transfer to a large bowl. Stir in **tomatoes**, half the **basil**, a squeeze of **lemon juice**, and **lemon zest**. 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 **lemon wedges** on the side for squeezing over.

SENSATIONAL!

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

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