



TUNISIAN-SPICED GRILLING CHEESE BOWLS

with Couscous, Roasted Sweet Potato & Wilted Spinach

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Sweet Potato



1 Clove | 2 Cloves
Garlic



2.5 oz | 5 oz
Israeli Couscous
Contains: Wheat



1 | 2
Mushroom Stock
Concentrate



6 oz | 12 oz
Grilling Cheese
Contains: Milk



1 TBSP | 2 TBSP
Tunisian Spice
Blend



5 oz | 10 oz
Spinach



1 oz | 2 oz
Golden Raisins



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



HELLO

TUNISIAN SPICE BLEND

This aromatic blend includes caraway,
smoked paprika, and turmeric.

PREP: 5 MIN | COOK: 30 MIN | CALORIES: 640



EASY BEIN' CHEESY

Grilling cheese (aka halloumi) won't melt when seared, but resist the urge to move it once it hits the pan. You'll be rewarded with the ultimate savory golden crust.

BUST OUT

- Baking sheet
- Large pan
- Small pot
- Kosher salt
- Black pepper
- Cooking oil (**1 TBSP** | **1 TBSP**)

GET SOCIAL

Share your **#HelloFreshPics** with us **@HelloFresh**

(646) 846-3663
[HelloFresh.com](https://www.hellofresh.com)



1 ROAST SWEET POTATO

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Dice **sweet potato** into ¼-inch pieces. Toss on a baking sheet with a **drizzle of oil, salt, and pepper.** Roast on top rack until browned and tender, 18-20 minutes.



2 PREP

- While sweet potato roasts, peel and mince **garlic.**



3 START COUSCOUS

- Heat a **drizzle of oil** in a small pot (**medium pot for 4 servings**) over medium-high heat. Add **garlic, couscous,** and a **pinch of salt and pepper.** Cook, stirring, until garlic is fragrant and couscous is lightly toasted, 30 seconds.
- Stir in **stock concentrate** and **¾ cup water (1½ cups for 4).** Bring to a boil, cover, and reduce heat to low. Cook until tender, 6-8 minutes.
- Keep covered until ready to serve. **(You'll finish the couscous in Step 5.)**



4 COOK GRILLING CHEESE

- Slice **grilling cheese** lengthwise into four large pieces (**eight pieces for 4 servings**). Place **Tunisian Spice Blend** on a plate. Coat grilling cheese in spice blend, pressing to adhere.
- Heat a **drizzle of oil** in a large pan over medium-high heat. **(TIP: Make sure your oil is shimmering before searing!)** Add grilling cheese and cook until browned, 1-2 minutes per side.



5 FINISH COUSCOUS

- Add **roasted sweet potato, spinach,** and **raisins** to pot with **couscous.** **TIP: For richer flavor, add 1 TBSP butter; 2 TBSP for 4 servings.**
- Stir until spinach is slightly wilted and butter has melted.



6 SERVE

- Divide **veggie couscous** between bowls and top with **grilling cheese.** Serve.