



# SHAWARMA-SPICED GRILLING CHEESE

with Pistachio Rice, Garlicky White Sauce & Israeli Salad

## INGREDIENTS

2 PERSON | 4 PERSON



**6 oz | 12 oz**  
Grilling Cheese  
Contains: Milk



**½ Cup | 1 Cup**  
Basmati Rice



**1 TBSP | 2 TBSP**  
Shawarma Spice Blend



**1 | 2**  
Veggie Stock Concentrate



**½ oz | 1 oz**  
Pistachios  
Contains: Tree Nuts



**1 | 1**  
Lemon



**1½ TBSP | 3 TBSP**  
Sour Cream  
Contains: Milk



**1 Clove | 2 Cloves**  
Garlic



**1 | 2**  
Shallot



**4 oz | 8 oz**  
Grape Tomatoes



**1 | 2**  
Mini Cucumber



**1 tsp | 1 tsp**  
Hot Sauce



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## SHAWARMA SPICE BLEND

An aromatic blend featuring turmeric, cumin, coriander, and allspice



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 740





## EASY BEIN' CHEESY

Unlike other cheese, grilling cheese won't melt when seared. Be sure to let it cook long enough to get golden and toasty. Your patience will be rewarded!

## BUST OUT

- Zester
- Small bowl
- Small pot
- Large pan
- Medium bowl
- Kosher salt
- Black pepper
- Olive oil (1 tsp | 1 tsp)
- Cooking oil (1 tsp | 1 tsp)
- Butter (2 TBSP | 3 TBSP)  
Contains: Milk

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### 1 PREP

- **Wash and dry produce.**
- Halve, peel, and thinly slice **shallot**; mince a few slices until you have 2 TBSP (4 TBSP for 4 servings). Peel and mince or grate **garlic**. Roughly chop **pistachios**. Trim and halve **cucumber** lengthwise; thinly slice crosswise into half-moons. Halve **tomatoes** lengthwise. Zest and quarter **lemon**.



### 4 SEASON CHEESE

- Cut **grilling cheese** into four large slices (eight slices for 4 servings). Place on a plate; season all over with **remaining Shawarma Spice Blend, salt, and pepper.** (It's OK if not all the spice sticks.) Shake off any excess spice blend.



### 2 COOK RICE

- Melt **1 TBSP butter** in a small pot over medium-high heat (use 2 TBSP butter and a medium pot for 4 servings). Add **minced shallot, half the garlic, half the pistachios (save the rest for serving), half the Shawarma Spice Blend (you'll use the rest later), and a pinch of salt.** Cook, stirring, 1 minute.
- Stir in **rice, stock concentrate, ¾ cup water (1½ cups for 4), and a big pinch of salt.** Bring to a boil, then cover and reduce heat to low. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



### 5 COOK CHEESE

- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add seasoned **grilling cheese** and cook until browned, 1-2 minutes per side.



### 3 MAKE SALAD & SAUCE

- In a medium bowl, combine **cucumber, tomatoes,** and as much **sliced shallot** as you like. Toss with a **drizzle of olive oil, a big squeeze of lemon juice, a pinch of lemon zest, salt, and pepper.**
- In a small bowl, combine **sour cream** with **remaining garlic** to taste. Season with **salt.** Add **water** 1 tsp at a time until mixture reaches a drizzling consistency.



### 6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **1 TBSP butter.** Season with **salt and pepper.**
- Divide rice between shallow bowls. Top with **salad and grilling cheese.** Drizzle cheese with **garlicky white sauce** and **hot sauce** to taste. Sprinkle with **remaining pistachios.** Serve with **remaining lemon wedges** on the side.