



ZA'ATAR-SPICED GRILLING CHEESE PITAS

with Pickled Carrots, Tomato-Cuke Salad & Creamy Dill Sauce

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Tomato



1 | 2
Mini Cucumber



¼ oz | ½ oz
Dill



1 | 2
Lemon



3 oz | 6 oz
Carrot



1 oz | 2 oz
Golden Raisins



4½ TBSP | 9 TBSP
Sour Cream
Contains: Milk



6 oz | 12 oz
Grilling Cheese
Contains: Milk



1 TBSP | 2 TBSP
Za'atar Spice
Contains: Sesame



2 | 4
Pitas
Contains: Sesame,
Wheat



1 tsp | 2 tsp
Hot Sauce



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

HELLO

ZA'ATAR

A fragrant spice blend of herbaceous thyme,
nutty sesame seeds, and tart sumac

PREP: 15 MIN | COOK: 35 MIN | CALORIES: 690



HELLO FRESH

CHEESY PEASY

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

- Zester
- 3 Small bowls
- Peeler
- Plastic wrap
- Large pan
- Paper towels
- Kosher salt
- Black pepper
- Sugar (1 tsp | 2 tsp)
- Cooking oil (1 tsp | 1 tsp)



1 PREP & MAKE SALAD

- **Wash and dry produce.**
- Dice **tomato** into ¼-inch pieces. Trim and finely dice **cucumber**. Roughly chop **dill**. Zest and quarter **lemon**.
- In a small bowl, combine tomato, cucumber, **raisins**, and a pinch of dill; season with **salt** and **pepper**.



2 PICKLE CARROT

- Trim, peel, and slice **carrot** lengthwise into ¼-inch-thick planks. Cut planks lengthwise into ¼-inch-thick matchsticks (**ours were 3 inches long**).
- In a second small microwave-safe bowl, combine carrot, **1 tsp sugar (2 tsp for 4 servings)**, **juice from half the lemon**, a **pinch of salt**, and **pepper**. Cover with plastic wrap and microwave for 30 seconds. Set aside to pickle, stirring occasionally.



3 MIX SAUCE

- In a third small bowl, combine **sour cream**, a **big pinch of dill**, and a **big pinch of lemon zest**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Taste and season with **salt** and **pepper** if desired.



4 SEASON CHEESE

- Cut **grilling cheese** into 8 slices (**16 slices for 4 servings**). Place **Za'atar Spice** on a plate; season with **salt** and **pepper**. Coat cheese in seasoning, pressing to adhere. Shake off any excess seasoning.



5 COOK CHEESE

- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. (**Be careful of oil splatter when adding the cheese!**) Add **grilling cheese** and cook until browned, 1-2 minutes per side. (**For 4 servings, you may need to cook in batches, adding a drizzle of oil per batch.**)
- Transfer to a paper-towel-lined plate.



6 ASSEMBLE PITAS

- Meanwhile, wrap **pitas** in a damp paper towel and microwave until warm, 30 seconds. Once cool enough to handle, halve pitas; gently pull apart to create pockets.
- Spread insides of pitas with **half the sauce**. Evenly fill with **pickled carrot (draining first)**, **grilling cheese**, remaining sauce, and as much **tomato-cucumber salad** as you like. Drizzle with **hot sauce** to taste.



7 SERVE

- Divide **grilling cheese-stuffed pitas** and any **remaining tomato-cucumber salad** between plates. Serve with **remaining lemon wedges** on the side.

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