

INGREDIENTS

2 PERSON | 4 PERSON



Onion



1 Clove | 2 Cloves Garlic



1 TBSP | 2 TBSP Italian Seasoning







2.5 oz | 5 oz



Veggie Stock Concentrate



Israeli Couscous Contains: Wheat



6 oz | 12 oz Grilling Cheese Contains: Milk



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



HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



9 oz | 18 oz (5) Italian Chicken Sausage Mix



EASY BREEZY GRILLING CHEESY

with Lemony Couscous, Grape Tomatoes & Kale



PREP: 5 MIN COOK: 30 MIN CALORIES: 580



HELLO

ITALIAN SEASONING

This savory blend—made with garlic, oregano, basil, and parsley—adds herby flavor to couscous and grilling cheese.

EASY BEIN' CHEESY

Unlike other cheeses, grilling cheese (aka halloumi) won't melt into a puddle when it sears in Step 4. Instead, it'll retain its shape while getting delightfully warm and soft on the inside and developing a tasty crust on the outside. Make sure you let it cook long enough to get golden and toasty—your patience will be rewarded!

BUST OUT

- Zester
- Large bowl
- Large pan
- Small pot
- Kosher salt
- · Black pepper
- Cooking oil (4 tsp | 4 tsp)
 (1 tsp | 1 tsp) (5)
- Sugar (1 tsp | 1 tsp)

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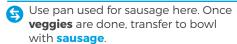
1 PREP

- · Wash and dry produce.
- Halve, peel, and thinly slice onion.
 Remove and discard any large stems from half the kale (all for 4 servings);
 chop leaves into bite-size pieces. Halve grape tomatoes lengthwise. Peel and mince garlic. Zest and quarter lemon.
- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add **sausage***; season with **salt** and **pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. Turn off heat; transfer to a large bowl. Wipe out pan.



2 COOK VEGGIES

- Heat a drizzle of oil in a large, preferably nonstick, pan over medium-high heat.
 Add onion and season with salt and pepper. Cook, stirring, until softened and lightly browned, 8-10 minutes.
- Once onion is softened, add ¼ cup water (⅓ cup for 4 servings) and 1 tsp sugar.
 Cook, stirring, until onion is caramelized and jammy, 2-3 minutes more.
- Add another drizzle of oil and chopped kale. Cook, stirring, until kale is wilted and tender, 5-7 minutes.
- Add tomatoes and cook until just softened, 1-2 minutes. Season with salt and pepper. Turn off heat; transfer veggies to a large bowl. Wipe out pan.





3 COOK COUSCOUS

- While veggies cook, heat a drizzle of oil
 in a small pot over medium-high heat.
 Add couscous, garlic, and half the
 Italian Seasoning (you'll use the rest
 in the next step). Cook, stirring, until
 couscous is lightly toasted, 1-2 minutes.
- Add ¼ cup water (1½ cups for 4 servings) and stock concentrate. Bring to a boil, then reduce to a low simmer and cover. Cook until couscous is tender, 6-8 minutes.
- Keep covered off heat until ready to use in step 5.



4 COOK GRILLING CHEESE

- While couscous cooks, slice grilling cheese into four pieces (eight pieces for 4 servings).
- Place remaining Italian Seasoning on a plate. Coat cheese in seasoning, pressing to adhere.
- Heat a drizzle of oil in pan used for veggies over medium-high heat.
 Add cheese and cook until browned,
 1-2 minutes per side.



5 FINISH COUSCOUS

Transfer veggies to pot with couscous.
 Stir in lemon zest and a squeeze of lemon juice to taste. Season with salt and pepper. TIP: Reheat couscous over medium-low heat if needed.

Transfer **veggies** and **sausage** to pot with **couscous**



6 SERVE

 Divide couscous mixture between plates. Top with grilling cheese. Serve with any remaining lemon wedges on the side.