



# ZA'ATAR-CRUSTED GRILLING CHEESE

with Sumac-Spiced Zucchini & Onion over Couscous

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 1  
Red Onion



1 | 2  
Zucchini



4 oz | 8 oz  
Grape Tomatoes



1 | 1  
Lemon



¼ oz | ¼ oz  
Cilantro



2.5 oz | 5 oz  
Israeli Couscous  
Contains: Wheat



1 | 2  
Veggie Stock  
Concentrate



1 tsp | 2 tsp  
Sumac



6 oz | 12 oz  
Grilling Cheese  
Contains: Milk



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



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HELLO

ZA'ATAR

A popular Middle Eastern spice blend with  
herby flavors

PREP: 10 MIN | COOK: 30 MIN | CALORIES: 580



## EASY BEIN' CHEESY

Don't worry—grilling cheese won't melt into a puddle when you sear it. Make sure you let it get golden and toasty!

## BUST OUT

- Zester
- Large pan
- Small pot
- Large bowl
- Baking sheet
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp)

## MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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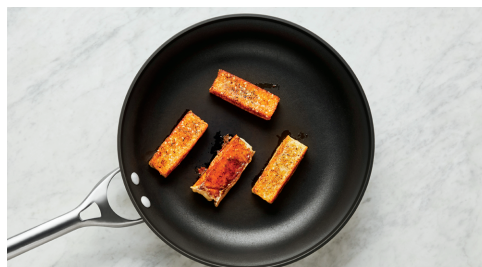
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### 1 PREP

- Heat broiler to high. **Wash and dry produce.**
- Halve, peel, and cut **onion** into 1-inch-thick wedges; mince one wedge. Trim and halve **zucchini** lengthwise; thinly slice lengthwise into long wedges. Halve **tomatoes**. Zest and quarter **lemon**. Roughly chop **cilantro**.



### 4 COOK GRILLING CHEESE

- While veggies cook, slice **grilling cheese** into four large pieces (**eight pieces for 4 servings**).
- Place **Za'atar Spice** on a plate. Coat cheese in spice, pressing to adhere.
- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add cheese and cook until browned, 1-2 minutes per side.



### 2 COOK COUSCOUS

- Heat a **drizzle of oil** in a small pot over medium-high heat. Add **minced onion** and **couscous**. Cook, stirring, until onion is softened and couscous is lightly toasted, 2-3 minutes.
- Add **¾ cup water (1½ cups for 4 servings)** and **stock concentrate**. Bring to a boil, then cover and reduce to a low simmer. Cook until couscous is tender, 6-8 minutes.
- Keep covered off heat until ready to use in step 5.



### 5 FINISH COUSCOUS

- Transfer cooked **couscous** to a large bowl. Stir in **tomatoes, lemon zest, half the broiled veggies, half the cilantro**, and a **squeeze of lemon juice**. Season with **salt and pepper**.



### 3 BROIL VEGGIES

- Meanwhile, toss **zucchini** and **onion wedges** on a baking sheet with a **large drizzle of oil, sumac, salt, and pepper**.
- Broil, tossing halfway through, until lightly charred, 10-15 minutes. **TIP: Watch carefully to avoid burning.**



### 6 SERVE

- Divide **couscous mixture** between plates. Top with **remaining broiled veggies** and **grilling cheese**. Garnish with **remaining cilantro**. Serve with **remaining lemon wedges** on the side.