



## ZA'ATAR-CRUSTED HALLOUMI & MIXED GRAINS

with Zucchini, Romesco Sauce & Yogurt

### 15-MINUTE MEALS

Tasty three-step recipes with minimal prep and cleanup that come together in a flash—save time while eating well!



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CALORIES: 760

## BUST OUT 2 PERSON | 4 PERSON

- Large pan

- Kosher Salt
- Black Pepper
- Cooking Oil

## MORE IS MORE

If you upgraded your meal to double your protein or veggies, 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. To cook 3-serving or 6-serving recipes, refer to the separate **MORE IS MORE** card for all the info you'll need!

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

### 1 PREP & SEAR CHEESE



1 | 2  
Zucchini



6 oz | 12 oz  
Grilling Cheese  
Contains: Milk



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

### 2 COOK ZUCCHINI & GRAINS



½ oz | 1 oz  
Vidalia Onion  
Paste



1 | 2  
Microwavable  
Grain Blend  
Contains: Wheat



1 | 2  
Veggie Stock  
Concentrate

### 3 FINISH & SERVE



6 TBSP | 12 TBSP  
Romesco Sauce



4 TBSP | 8 TBSP  
Yogurt  
Contains: Milk

- **Wash and dry produce.** Cut **grilling cheese** into four large pieces (**eight pieces for 4 servings**). Trim and quarter **zucchini** lengthwise; cut crosswise into ½-inch-thick quarter-moons.
- Place **Za'atar Spice** on a plate. Working one at a time, press cheese pieces into Za'atar Spice until fully coated.
- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat (**for 4, use a large, high-sided pan**). Add cheese and cook until browned, 1-2 minutes per side (**while the cheese cooks, discard any remaining Za'atar Spice from plate; reserve plate**).
- Turn off heat. Transfer cheese to plate used for spice. Reserve pan.

- Heat another **drizzle of oil** in pan used for cheese over medium-high heat. Add **zucchini**; cook, stirring occasionally, until beginning to brown, 3-4 minutes.
- Massage **grain blend** in package to separate grains.
- Reduce heat under pan to medium. Add grain blend, **Vidalia onion paste**, and **stock concentrate** to pan with zucchini. Stir to combine. Cook, stirring occasionally, until zucchini is tender and grains are warmed through, 1-2 minutes. **TIP: If grains begin to pop, cover pan with a lid.**

- Remove pan from heat and add **romesco sauce**; stir to combine. Taste and season with **salt and pepper**.
- Divide **zucchini and grains** between shallow bowls. Drizzle with **yogurt**. Top with **grilling cheese**. Serve.



\*Protein is fully cooked when internal temperature reaches XXX°.