



GRILLED CHEESE & VEGGIE JUMBLE

with Cilantro Chimichurri



HELLO VEGGIE JUMBLE

Avocado, sweet potatoes, and grape tomatoes bring a rainbow of colors to this dynamic dish.

PREP: 10 MIN | **TOTAL: 35 MIN** | **CALORIES: 620**



Sweet Potatoes



Grape Tomatoes



Garlic



Avocado



Cumin



Red Onion



Cilantro



Lemon



Chili Pepper



Grilling Cheese
(Contains: Milk)

START STRONG

Give your avocado a gentle squeeze in your palm—it should feel firm (not hard) and yield slightly to pressure. Not quite there yet? Take the avo out of the fridge (the cold will slow ripening) and let it sit on your counter a day before you're ready to cook. Bonus: if you have a banana on hand, stick the two in a paper bag together to speed things along.

BUST OUT

- Peeler
- Baking sheet
- Large bowl
- Small bowl
- Large pan
- Olive oil (4 tsp | 4 tsp)
- Kosher salt
- Black pepper

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|-------------------|---------------------|
| • Sweet Potatoes | 2 4 |
| • Red Onion | 1 2 |
| • Grape Tomatoes | 4 oz 8 oz |
| • Cilantro | ¼ oz ½ oz |
| • Garlic | 2 Cloves 2 Cloves |
| • Lemon | 1 1 |
| • Avocado | 1 2 |
| • Chili Pepper | 1 1 |
| • Cumin | 1 tsp 1 tsp |
| • Grilling Cheese | 8 oz 8 oz |

WINE CLUB

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1 START PREP

Adjust rack to middle position and preheat oven to 425 degrees. **Wash and dry all produce.** Peel and dice **sweet potatoes** into ½-inch pieces. Halve, peel, and cut **onion** into ½-inch-thick wedges.



2 ROAST SWEET POTATOES & ONION

Toss **sweet potatoes** and **onion** on a baking sheet with a drizzle of **olive oil** and a pinch of **salt** and **pepper**. Roast on middle rack, tossing halfway through, until browned and tender, 25-30 minutes.



3 FINISH PREP

Meanwhile, halve **tomatoes**. Finely chop **cilantro** leaves and stems; place 1 TBSP (2 TBSP for 4 servings) in a large bowl and set aside. Mince **garlic**. Halve **lemon**. Halve, pit, peel, and dice **avocado**. Mince **chili**.



4 MAKE CHIMICHURRI

In a small bowl, combine remaining **cilantro**, half the **cumin** (all for 4 servings), a pinch of **garlic**, and a pinch of **chili** to taste. Stir in a squeeze of **lemon juice** and a large drizzle of **olive oil**. Season with **salt**, **pepper**, and more garlic and chili if desired. **TIP:** Add more lemon juice and olive oil as needed until mixture reaches a drizzling consistency.



5 SEAR CHEESE

Cut half the **grilling cheese** (all the grilling cheese for 4 servings) into ⅓-inch-thick slices. When sweet potatoes and onion are almost done, heat a drizzle of **olive oil** in a large, preferably nonstick, pan over medium-high heat. Add grilling cheese and cook until browned, 1-2 minutes per side.



6 FINISH & SERVE

To bowl with reserved **cilantro**, add **tomatoes**, **sweet potatoes**, **onion**, **avocado**, a squeeze of **lemon juice**, and a pinch of remaining **chili** to taste; toss to combine. Divide between plates and top with **grilling cheese**. Drizzle with **chimichurri** and serve.

SAY CHEESE!

Love seared grilling cheese? Try it as a swap for mozzarella the next time you make a caprese salad.

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