MEDITERRANEAN GRILLING CHEESE BOWLS

with Couscous, Carrots, and Harissa Crema

HELLO HARISSA

The North African spice blend mixes smoky hot peppers with warm aromatics like cinnamon.

PREP: 10 MIN | **TOTAL: 35 MIN** | **CALORIES: 890**

- Carrots
- Israeli Couscous (Contains: Wheat)
- Harissa Powder
- Arugula
- Grilling Cheese (Contains: Milk)
- Lemon
- Sour Cream (Contains: Milk)

START STRONG

Rotate each carrot as you shave it into ribbons in step 1, starting near the stem end and working your way toward the tip. If it becomes too thin to shave, thinly slice the remainder.

BUST OUT

- Peeler
- Zester
- Small pot
- Strainer
- Butter (1 TBSP | 2 TBSP) (Contains: Milk)
- Olive oil (3 TBSP | 6 TBSP)
- 2 Medium bowls
- 2 Large pans

INGREDIENTS

Ingredient	2-person | 4-person
Carrots	2 | 4
Grilling Cheese	8 oz | 16 oz
Lemon	1 | 2
Israeli Couscous	½ Cup | 1 Cup
Harissa Powder	1 TBSP | 2 TBSP
Sour Cream	2 TBSP | 4 TBSP
Arugula	2 oz | 4 oz

WINE CLUB

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1 PREP AND TOAST

Wash and dry all produce. Peel **carrots**. Using your peeler, shave carrots lengthwise into ribbons. Cut **cheese** into 1-inch cubes. Zest 1 tsp zest from **lemon**, then cut into quarters. Melt **1 TBSP butter** in a small pot over medium-high heat. Add **couscous**, tossing to coat. Toast in pot for 2-3 minutes. Season with plenty of **salt** and **pepper**.

2 COOK COUSCOUS

Pour **2 cups water** into pot with **couscous** and bring to a boil, then lower heat and reduce to a simmer. Cook until al dente, 7-8 minutes. Drain and transfer to a medium bowl. Stir in **juice** from one lemon quarter and a drizzle of **olive oil**. Season with **salt** and **pepper**. Set aside.

3 COOK CARROTS

While couscous cooks, heat a drizzle of **olive oil** in a large pan over medium-high heat. Add **carrots** and half the **harissa**, tossing to coat. Cook, tossing, until tender, 3-4 minutes. Stir in a squeeze of **lemon**. Season with **salt** and **pepper**. Set aside off heat until **couscous** is done. After seasoning couscous, toss carrots into couscous in bowl.

4 MAKE CREMA

Place **sour cream**, **juice** from one lemon quarter, remaining **harissa**, and **2 TBSP olive oil** in another medium bowl. Season with **salt** and **pepper**. Whisk to combine.

5 SEAR CHEESE

Heat a drizzle of **olive oil** in another large pan over medium-high heat (use a nonstick pan if you have one). Add **cheese** to pan and cook, turning cubes until browned all over, 2-3 minutes per side.

6 FINISH AND SERVE

Add **arugula** to bowl with **crema** and toss to coat, then divide between bowls for serving. Top with **carrot and couscous mixture** as well as **cheese**. Garnish with **lemon zest**. Serve with any remaining **lemon quarters** on the side for squeezing over.

SPECTACULAR!

Keepin' it cheesy has never been so easy.