



ZA'ATAR-CRUSTED GRILLING CHEESE

with Sumac Roasted Veggies over Couscous



HELLO ZA'ATAR

The herby Middle Eastern seasoning adds major aromatics.

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 530**



Red Onion



Zucchini



Mint



Veggie Stock Concentrate



Grilling Cheese
(Contains: Milk)



Lemon



Grape Tomatoes



Israeli Couscous
(Contains: Wheat)



Sumac



Za'atar

START STRONG

Prep mint chiffonade-style (AKA cutting into thin ribbons) like the pros: stack your leaves on top of each other, roll them up, then slice crosswise to create wispy slivers.

BUST OUT

- Zester
- Small pot
- Baking sheet
- Large pan
- Large bowl
- Olive oil (4 tsp | 8 tsp)

INGREDIENTS

Ingredient **2-person** | **4-person**

• Zucchini	1 2
• Red Onion	1 1
• Lemon	1 1
• Grape Tomatoes	4 oz 8 oz
• Mint	¼ oz ¼ oz
• Israeli Couscous	½ Cup 1 Cup
• Veggie Stock Concentrate	1 2
• Sumac	1 tsp 2 tsp
• Grilling Cheese	4 oz 8 oz
• Za'atar	1 TBSP 2 TBSP

WINE CLUB

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1 PREP

Preheat broiler to high or oven to 500 degrees. **Wash and dry all produce.** Halve **zucchini** lengthwise, then cut into long, thin wedges. Halve and peel **onion**, then cut into 1-inch-thick wedges. Finely mince 1 wedge. Zest **lemon** until you have 1 tsp zest, then cut into wedges. Halve **tomatoes**. Pick **mint leaves** from stems; discard stems. Thinly slice leaves.



4 COOK GRILLING CHEESE

Heat a drizzle of **olive oil** in a large pan over medium-high heat (use a nonstick pan if you have one). Take **4 oz grilling cheese** (about half the package; we sent more than needed) and cut into two large slices. Place **za'atar** on a plate. Press cheese into za'atar to evenly coat all over. Add to pan and cook until browned, 2-3 minutes per side.



2 COOK COUSCOUS

Heat a drizzle of **olive oil** in a small pot over medium-high heat. Add **minced onion** and **couscous**. Cook, tossing, until onion is softened and couscous is lightly toasted, 2-3 minutes. Pour in **1 cup water** and **stock concentrate**. Bring to a boil, then lower heat, reduce to a simmer, and cover. Cook until tender, 10-12 minutes.



5 FINISH COUSCOUS

Transfer **couscous** to a large bowl once done simmering. Stir in **tomatoes**, **lemon zest**, half the **mint**, and a squeeze of **lemon juice**. Season with **salt** and **pepper**.



3 COOK VEGGIES

Toss **zucchini** and **onion wedges** with a large drizzle of **olive oil**, **sumac**, **salt**, and **pepper** on a baking sheet. Broil (or bake) until lightly charred, 10-15 minutes, tossing halfway through.



6 PLATE AND SERVE

Divide **couscous** between plates. Top with **zucchini**, **onion**, and **grilling cheese**. Garnish with remaining **mint** and serve with remaining **lemon wedges** on the side for squeezing over.

SENSATIONAL!

We also love bright, tangy sumac sprinkled on top of hummus.

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