



ZA'ATAR-CRUSTED GRILLING CHEESE

with Sumac Roasted Veggies over Couscous



HELLO ZA'ATAR

This popular Middle Eastern spice blend combines herby thyme, nutty sesame seeds, and tangy sumac.

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



Zucchini



Lemon



Cilantro



Veggie Stock
Concentrate



Grilling Cheese
(Contains: Milk)



Red Onion



Grape Tomatoes



Israeli Couscous
(Contains: Wheat)



Sumac



Za'atar

START STRONG

We like using a microplane for zesting citrus. If you don't have one, use a peeler or paring knife to remove just the yellow surface layer from the peel, then finely mince it.

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 |
| • Cilantro | ¼ oz ¼ oz |
| • Israeli Couscous | ½ Cup 1 Cup |
| • Veggie Stock Concentrate | 1 2 |
| • Sumac | 1 tsp 2 tsp |
| • Grilling Cheese | 8 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, then cut into wedges. Halve **tomatoes**. Roughly chop **cilantro** leaves and stems.



4 COOK GRILLING CHEESE

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. Heat a drizzle of **olive oil** in a large pan over medium-high heat (use a nonstick pan if you have one). Add grilling cheese 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, stirring, 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.



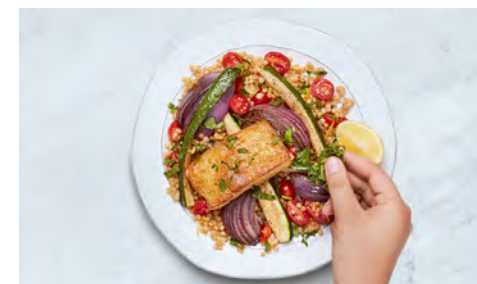
5 FINISH COUSCOUS

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



3 COOK VEGGIES

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



6 PLATE AND SERVE

Divide **couscous** between plates. Top with **grilling cheese** and remaining **roasted veggies**. Garnish with remaining **cilantro**. 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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