



# GRILLED CHEESE AND VEGGIE JUMBLE

with Cilantro Chimichurri



## HELLO

### VEGGIE JUMBLE

Avocado, sweet potatoes, and tomatoes bring a rainbow of colors (and nutrients, too).

**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

Don't be afraid to tweak the chimichurri to your liking with the chili, lemon, and olive oil—you want to play around with it until it tastes just right.

## BUST OUT

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

## 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   | 1 tsp   2 tsp |
| • Lemon  | 1   1         |
| • Avocado  | 1   2         |
| • Chili Pepper  | 1   1         |
| • Cumin  | ½ tsp   1 tsp |
| • Grilling Cheese  | 4 oz   8 oz   |

## WINE CLUB

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## 1 PREP

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



## 2 ROAST SWEET POTATOES AND ONION

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



## 3 FINISH PREP

Meanwhile, halve **tomatoes**. Finely chop **cilantro**; place 1 TBSP in a large bowl and set aside. Mince **garlic** until you have 1 tsp (you may have a clove left over). Halve **lemon**. Halve, pit, and peel **avocado**, then dice. Mince **chili**, removing ribs and seeds first if you prefer less heat.



## 4 MAKE CHIMICHURRI

In a small bowl, combine remaining **cilantro**, ½ **tsp cumin** (we sent more), a pinch of **minced garlic**, and a pinch of **chili** (to taste). Stir in a squeeze of **lemon** and a large drizzle of **olive oil**. Season with **salt, pepper**, and more garlic and chili as desired. **TIP:** Add more lemon and olive oil as needed to give mixture a loose, drizzling consistency.



## 5 FRY CHEESE

Cut half the **grilling cheese** into ⅓-inch-thick slices (save the rest for another use). When sweet potatoes and onion are almost done, 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, 1-2 minutes per side.



## 6 FINISH AND SERVE

Add **tomatoes, sweet potatoes, onion, avocado**, a squeeze of **lemon juice**, and a pinch of remaining **chili** (to taste) to bowl with reserved **cilantro**. Toss to combine. Divide between plates, then top with **grilling cheese**. Drizzle with **chimichurri** and serve.

## SAY CHEESE!

Is it just us, or does cheese make everything better?

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