Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

HELLO HALL OF FAME

MEDEITERRANEAN BAKED VEGGIES
with Couscous, Almonds, and Feta

PREP: 10 min | TOTAL: 30 min | CALORIES: 500
1 PREP
Adjust rack to middle position and preheat oven to 450 degrees. Wash and dry all produce. Mince or grate garlic. Trim and discard woody bottoms from asparagus, then cut into 3-inch pieces. Strip thyme leaves from stems. Discard stems; roughly chop leaves. Put stock concentrates and 1 cup water in a small pot and bring to a simmer.

2 ROAST VEGGIES
Toss garlic, asparagus, tomatoes, half the thyme, and a drizzle of olive oil on a baking sheet. Season with salt and pepper. Roast until asparagus is tender and tomatoes burst, about 20 minutes, tossing halfway through.

3 COOK SCALLION WHITES
Thinly slice scallions, separating whites from greens. Melt 1 TBSP butter in a medium pot over medium heat. Add scallion whites and cook, tossing, until fragrant, 1-2 minutes.

4 TOAST COUSCOUS
Add couscous and remaining thyme. Cook, tossing, until grains are lightly toasted, about 1 minute.

5 SIMMER COUSCOUS
Pour simmering stock into pot with couscous. Reduce heat to low, cover, and simmer until tender, 8-10 minutes.

6 FINISH AND SERVE
Fluff couscous with a fork. Season with salt and pepper. Divide between plates, then top with roasted veggies. Sprinkle with almonds, feta cheese, and scallion greens.

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