

Marinated Grilling Cheese & Veggie Bowl

Ingredients for 2 entree Bowls:

- 2 cloves garlic, minced
- Juice and zest of 1 lemon
- 2 t Dijon mustard
- 1 t Kosher salt
- 1/2 t fresh ground pepper
- 6 T olive oil
- 6 kale leaves, washed and patted dry
- 1 sweet potato, sliced into 1/2 inch thick rounds
- 1 pkg. ROUGETTE Bonfire Marinated Grilling Cheese with Herbs
- 2 cups cooked brown rice
- 1/4 cup canned chickpeas, drained and rinsed (optional)
- Optional garnishes: avocado, cilantro, lemon or lime wedges



Instructions:

1. Preheat grill to medium heat.
2. In a medium bowl, combine garlic, lemon juice and zest, mustard, salt, pepper and olive oil and whisk until emulsified.
3. Brush both sides of each kale leaf and slice of sweet potato with dressing mixture. Reserve remaining oil mixture to use as a dressing. Remove Marinated Grilling Cheese from wrapping and place in grilling tin.
4. Arrange sweet potatoes, kale and grilling cheese tin on grill, close lid and cook for 5 minutes.
5. After 5 minutes, flip sweet potatoes and kale on grill. Carefully remove grilling tin from grill, flip cheese and replace on grill. Continue cooking for 3-5 minutes more, until cheese is golden but still solid, sweet potatoes are soft and kale is crisp.
6. Remove cheese and vegetables from grill and allow to cool for five minutes. When cool enough to handle, dice cheese and sweet potatoes into cubes and chop kale into small strips.
7. Divide rice between two serving bowls, top each bowl with half of the grilling cheese, sweet potatoes, kale, chickpeas (if using) and any optional garnishes. Drizzle with dressing and serve immediately.

Don't feel like grilling? Simply prepare Marinated Grilling Cheese in oven according to instructions on packaging. While Marinated Grilling Cheese cooks, dice sweet potatoes into cubes and chop kale; then sauté in dressing in a skillet on the stovetop.