



# HELLO -

### **ORZO PASTA SALAD**

Rice-shaped pasta meets a tricolor trifecta of mozzarella, tomatoes, and parsley.











Orzo











Sirloin Steak

Balsamic Vinegar

PREP: 10 MIN TOTAL: 30 MIN

CALORIES: 790

Parsley

Garlic

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#### **START STRONG**

To wash parsley and other leafy greens, dunk 'em in a bowl of water and give 'em a shake. Make sure to pat them dry with a paper towel before using.

#### **BUST OUT**

- Large pot
- Paper towel
- Strainer
- Large pan
- Baking sheet
- Olive oil (1 TBSP | 2 TBSP)

#### **INGREDIENTS**

Ingredient 2-person | 4-person

• Grape Tomatoes 4 oz | 8 oz

Garlic
 Cloves | 4 Cloves

• Parsley 1/4 oz 1/4 oz

Fresh Mozzarella
 4 oz | 8 oz

• Orzo 6 oz | 12 oz

12 oz | 24 oz

• Herbs de Provence 1 tsp | 2 tsp

• Balsamic Vinegar 1 TBSP | 2 TBSP

## **HELLO WINE**



· Sirloin Steak

Apostura Campo de Borja Garnacha-Tempranillo, 2015

HelloFresh.com/Wine





# PREHEAT AND PREP

Wash and dry all produce. Preheat oven to 400 degrees or grill to high. Bring a large pot of salted water to a boil. Cut tomatoes into quarters. Mince or grate garlic. Pick leaves from parsley; discard stems. Roughly chop leaves. Cut mozzarella into ½-inch cubes. Pat steak dry with a paper towel.



2 BOIL PASTA
Once water is boiling, add orzo to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Drain.



Transfer to a baking sheet. Roast in oven to desired doneness, 3-6 minutes per side.

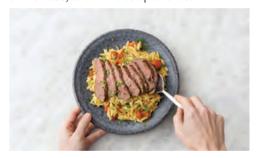


# COOK GARLIC AND

Heat another drizzle of **olive oil** in same pan over medium heat. Add **garlic** and cook until fragrant, about 30 seconds. Add **tomatoes** and cook until slightly softened, 1-2 minutes.



Add orzo, mozzarella, 1 TBSP balsamic vinegar (we sent more), a drizzle of olive oil, and ¾ of the parsley to pan. Stir to combine. Season with salt and pepper.



FINISH AND PLATE
Let steak rest a few minutes after removing from oven or grilling, then thinly slice against the grain. Divide pasta salad between plates and top with steak. Garnish with remaining parsley and serve.

# **BELLISSIMO!**

Have leftover pasta salad? It'll make a great lunch the next day.

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