



# CHEESY PESTO ORZOTTO

with Heirloom Tomatoes and Yellow Squash



## HELLO ORZOTTO

Cooking pasta risotto-style means one pan, less fuss, and easy-peasy cleanup.

**PREP: 10 MIN** | **TOTAL: 30 MIN** | **CALORIES: 780**

-  Yellow Squash
-  Orzo Pasta  
(Contains: Wheat)
-  Lemon
-  Italian Cheese Blend  
(Contains: Milk)
-  Panko Breadcrumbs  
(Contains: Wheat)
-  Tuscan Heat Spice
-  Heirloom Grape Tomatoes
-  Basil
-  Pesto  
(Contains: Milk)
-  Parmesan Cheese  
(Contains: Milk)



## START STRONG


Make sure to keep an eye on the oven when broiling in step 6. Broilers vary widely, so pull the pan out as soon as you see golden-brown breadcrumbs!

## BUST OUT

- Large pan
- Small bowl
- Kosher salt
- Black pepper
- Olive oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient **2-person** | **4-person**

- Yellow Squash **1 | 2**
- Tuscan Heat Spice  **1 TBSP | 2 TBSP**
- Orzo Pasta **6 oz | 12 oz**
- Heirloom Grape Tomatoes **4 oz | 8 oz**
- Lemon **1 | 2**
- Basil **½ oz | 1 oz**
- Italian Cheese Blend **½ Cup | 1 Cup**
- Pesto **2 oz | 4 oz**
- Panko Breadcrumbs **½ Cup | ½ Cup**
- Parmesan Cheese **¼ Cup | ½ Cup**

## WINE CLUB

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## 1 PREP

Adjust rack to top position, then preheat broiler to high or oven to 500 degrees. **Wash and dry all produce.** Halve **squash** lengthwise, then cut crosswise into ¼-inch-thick half-moons.



## 4 FINISH PREP

Meanwhile, halve **tomatoes**. Cut **lemon** into wedges. Pick **basil** leaves from stems; discard stems and roughly chop or tear leaves.



## 2 COOK SQUASH AND START ORZO

Heat a drizzle of **olive oil** in a large ovenproof pan over medium-high heat. Add **squash** and half the **Tuscan Heat Spice**. Cook, stirring, until lightly browned and softened, 5-6 minutes. Season with **salt** and **pepper**. Add **orzo** and cook, stirring, until translucent, about 1 minute.



## 5 FINISH ORZOTTO

Once **orzo** is al dente, stir **Italian cheese**, **tomatoes**, **pesto**, half the **basil**, a squeeze of **lemon juice**, and **1 TBSP butter** (2 TBSP for 4 servings) into pan. Taste and season with **salt**, **pepper**, and/or more lemon juice. If your pan is not ovenproof, transfer contents to a baking dish. In a small bowl, combine **panko**, **Parmesan**, a drizzle of **oil**, salt, and pepper. Sprinkle evenly over orzo mixture.



## 3 COOK ORZO

Stir **2 cups water** (3 cups for 4 servings) remaining **Tuscan Heat Spice**, and a pinch of **salt** into pan with **orzo**. Bring to a boil, then lower heat to medium. Simmer, stirring occasionally, until orzo is al dente, 9-11 minutes. **TIP:** If mixture seems dry at any point, stir in ¼ cup water.



## 6 BROIL AND SERVE

Place pan or dish on top rack (panko mixture should be about 3 inches from the flame). Broil or bake until **panko** is golden brown, 2-4 minutes. (**TIP:** Watch carefully to ensure mixture doesn't burn.) Divide **orzotto** between plates or bowls (or serve straight from the skillet). Garnish with remaining **basil**. Serve with remaining **lemon wedges** on the side.

## CRUNCH TIME

Try making this cheesy panko again to sprinkle over grilled veggies or fish.

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