



TUSCAN GRILLING CHEESE AND LEMONY ORZO

with a Yellow Squash Ribbon Salad



HELLO

YELLOW SQUASH

This tender, lemon-hued veggie is particularly delicious when eaten raw.

PREP: 10 MIN | TOTAL: 20 MIN | CALORIES: 770



Orzo Pasta
(Contains: Wheat)



Roma Tomato



Basil



Grilling Cheese
(Contains: Milk)



Yellow Squash



Lemon



Tuscan Heat
Spice

START STRONG

Prep basil chiffonade-style (AKA cutting into thin ribbons) like the pros: stack your leaves on top of each other, roll them up, then slice crosswise to create wispy slivers.

BUST OUT

- Medium pot
- Zester
- Strainer
- Medium bowl
- Peeler
- Large pan
- Olive oil (2 TBSP | 2 TBSP)
- Kosher salt
- Black pepper

INGREDIENTS

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

- Lemon 1 | 2
- Roma Tomato 1 | 2
- Basil ½ oz | 1 oz
- Orzo Pasta 6 oz | 6 oz
- Yellow Squash 1 | 2
- Tuscan Heat Spice 1 TBSP | 2 TBSP
- Grilling Cheese 8 oz | 16 oz

WINE CLUB

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1 PREP

Bring a medium pot of **salted water** to a boil. **Wash and dry all produce.** Zest and quarter **lemon** (quarter both lemons for 4 servings). Dice **tomato**. Pick **basil** leaves from stems; discard stems and thinly slice leaves.



4 FINISH ORZO

Heat a large drizzle of **olive oil** in pot used for orzo over medium-high heat. Add **squash core**, half the **Tuscan Heat Spice**, **salt** (we used ½ tsp; use 1 tsp for 4 servings), and **pepper**. Cook, stirring occasionally, until slightly softened, about 2 minutes. Stir in cooked **orzo**, remaining **lemon zest** and **basil**, and juice from **1 lemon wedge** (2 wedges for 4). Taste and season with salt and pepper.

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2 COOK ORZO

Once water is boiling, add half the **orzo** (all for 4 servings) and cook, stirring occasionally, until al dente, 9-11 minutes. Drain and set aside. Return empty pot to stove.



5 COOK GRILLING CHEESE

Slice **grilling cheese** into 4 equal-sized pieces (8 pieces for 4 servings). Place remaining **Tuscan Heat Spice** on a plate. Press cheese into spice blend to evenly coat all over. Heat a large drizzle of **olive oil** in a large, preferably nonstick, pan over medium-high heat. Add grilling cheese and cook until browned, 1-2 minutes per side.



3 MAKE SQUASH SALAD

Meanwhile, trim ends from **yellow squash**. Using a peeler, shave squash lengthwise into thin ribbons, rotating as you go. Stop once you get to the seedy core; finely chop core. In a medium bowl, toss **squash ribbons** with **tomato**, half the **basil**, half the **lemon zest**, juice from **1 lemon wedge** (2 wedges for 4 servings), and a large drizzle of **olive oil**; season generously with **salt** and **pepper**.



6 SERVE

Divide **orzo** between plates. Top with **grilling cheese** and **squash salad**. Serve with any remaining **lemon wedges** on the side.

GOING CAPRE-ZY

Love seared grilling cheese? Try swapping it for mozzarella next time you make a caprese salad.

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