



# ONE-POT BEEF ORZOTTO

with Cheesy Breadcrumbs



## HELLO ORZOTTO

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

**PREP: 10 MIN** | **TOTAL: 40 MIN** | **CALORIES: 940**



Zucchini



Ground Beef



Orzo Pasta  
(Contains: Wheat)



Tomato Paste



Monterey Jack Cheese  
(Contains: Milk)



Scallions



Italian Seasoning



Chicken Stock Concentrate



Panko Breadcrumbs  
(Contains: Wheat)

## START STRONG

Pay close attention when broiling your dish in step 6. All ovens differ, so sneak a peek every now and then to check for burning. Remove the pan from the oven as soon as you see a golden-brown crust.

## BUST OUT

- Grater
- Large pan
- Paper towels
- Medium bowl
- Vegetable oil (2 tsp | 4 tsp)
- Butter (2 TBSP | 4 TBSP)  
(Contains: Milk)
- Olive oil (½ TBSP | 1 TBSP)

## INGREDIENTS

Ingredient 2-person | 4-person

- Zucchini 1 | 2
- Scallions 2 | 4
- Ground Beef\* 10 oz | 20 oz
- Italian Seasoning 1 TBSP | 2 TBSP
- Orzo Pasta 6 oz | 12 oz
- Chicken Stock Concentrate 1 | 2
- Tomato Paste 3 TBSP | 6 TBSP
- Panko Breadcrumbs ¼ Cup | ½ Cup
- Monterey Jack Cheese ¼ Cup | ½ Cup

\* Beef is fully cooked when internal temperature reaches 165 degrees.

## WINE CLUB

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# HelloFRESH



## 1 PREP

Preheat broiler to high or oven to 500 degrees. **Wash and dry all produce.** Trim ends from **zucchini**, then grate on the large holes of a box grater. Trim and thinly slice **scallions**, separating whites from greens.



## 4 COOK ORZO

Melt **1 TBSP butter** in same pan over medium-high heat. Stir in **orzo**. Toast, stirring often, until golden, 2-3 minutes. Stir in **stock concentrate**, **tomato paste**, **2½ cups water**, and remaining **Italian Seasoning**. Bring to a boil and cook, stirring occasionally, until orzo is al dente, about 10 minutes. (**TIP:** If mixture seems dry, stir in another ½ cup water.)



## 2 COOK BEEF

Heat a drizzle of **oil** in a large pan over medium-high heat (use an ovenproof pan if you have one). Add **beef**, **½ TBSP Italian Seasoning**, **salt**, and **pepper**. Cook, breaking meat up into pieces, until browned and cooked through, 5-7 minutes. Turn off heat; transfer to a paper-towel-lined plate. Wipe out pan.



## 5 TOP ORZO

In a medium bowl, combine **panko**, **cheese**, **½ TBSP olive oil**, **salt**, and **pepper**. Drain any excess liquid from **beef and zucchini**; stir into pan with **orzo**. Stir in **1 TBSP butter** until melted. Turn off heat. Season with salt and pepper. (**TIP:** If your pan isn't ovenproof, transfer mixture now to a baking dish.) Sprinkle with panko mixture.



## 3 COOK ZUCCHINI

Heat another drizzle of **oil** in same pan over medium-high heat. Add **zucchini** and **scallion whites**. Cook, stirring, until lightly browned and softened, about 5 minutes. Season with **salt** and **pepper**. Turn off heat; transfer to plate with **beef**. Wipe out pan.



## 6 FINISH AND SERVE

Place **orzo** under broiler (surface should be about 3 inches from flame). Broil until panko is golden brown and cheese has melted, 2-3 minutes. (**TIP:** Keep an eye out for any burning.) Remove from oven, then scatter with **scallion greens** and divide between plates.

## TOP THAT!

A crispy, cheesy crust is the best way to top off an already great dish.

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