



CHEESY CHORIZO ORZOTTO

with Tomatoes and Spinach



HELLO CHORIZO

The paprika-laced Spanish sausage adds new and novel flavors to pasta.

PREP: 10 MIN | **TOTAL: 45 MIN** | **CALORIES: 790**



Yellow Onion



Grape Tomatoes



Tomato Paste



Orzo Pasta
(Contains: Wheat)



Mozzarella Cheese
(Contains: Milk)



Baby Spinach



Garlic



Thyme



Chorizo Sausage



Veggie Stock Concentrate



Parmesan Cheese
(Contains: Milk)

START STRONG

Don't forget to give the orzo a good stir as it simmers. It can easily stick to the bottom of the pan if it stays still, so keep it moving.

BUST OUT

- 2 Large pots
- Baking sheet
- Olive oil (2 tsp | 4 tsp)
- Sugar (¼ tsp | ½ tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|----------------------------|---------------------|
| • Yellow Onion | 1 1 |
| • Garlic | 2 Cloves 4 Cloves |
| • Grape Tomatoes | 4 oz 8 oz |
| • Thyme | ¼ oz ¼ oz |
| • Tomato Paste | 1 TBSP 2 TBSP |
| • Chorizo Sausage | 6 oz 12 oz |
| • Orzo Pasta | 6 oz 12 oz |
| • Veggie Stock Concentrate | 1 2 |
| • Mozzarella Cheese | ½ Cup 1 Cup |
| • Parmesan Cheese | ¼ Cup ½ Cup |
| • Baby Spinach | 5 oz 5 oz |

HELLO WINE



PAIR WITH

Apostura Campo de Borja
Garnacha-Tempranillo, 2015

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1 PREHEAT AND PREP

Wash and dry all produce. Preheat oven to 400 degrees. Halve, peel, and dice **onion**. Mince or grate **garlic**. Halve **tomatoes** lengthwise. Strip **thyme** leaves from stems; discard stems.



4 ROAST TOMATOES

While chorizo cooks, toss **tomatoes**, a drizzle of **olive oil**, and a pinch of **salt** and **pepper** on a baking sheet. Roast in oven until beginning to burst, about 10 minutes.



2 COOK AROMATICS

Bring **2½ cups water** to a boil in a large pot. Meanwhile, heat a drizzle of **olive oil** in another large pot over medium heat. Add **onion** and **garlic**. Cook, stirring, until softened, about 3 minutes. Season with **salt** and **pepper**.



5 COOK ORZO

Meanwhile, add **orzo** to pot with **chorizo** and stir to combine. Add boiling water and stock concentrate and bring to a simmer. Let bubble until orzo is al dente, about 12 minutes, stirring frequently. **TIP:** If liquid evaporates before orzo is done, add water ¼ cup at a time and continue cooking.



3 COOK CHORIZO

Increase heat to medium high and add **thyme**, **1 TBSP tomato paste** (we sent more), **¼ tsp sugar**, and **chorizo** to pot with **aromatics**. Break up meat into pieces with a spatula or wooden spoon. Cook until chorizo is just starting to brown, 4-5 minutes.



6 FINISH AND PLATE

Once **orzo** is al dente, stir **mozzarella**, **tomatoes**, and half the **Parmesan** into pot. Lay **spinach** on top and cover. Remove from heat and let sit 3 minutes to allow spinach to steam. Stir spinach into orzo mixture. Divide between plates and sprinkle with remaining Parmesan.

PERFECTO!

Use leftover tomato paste to boost the flavor of stews and sauces.

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