



Cheesy Tex-Mex Orzo Skillet

with Tortilla Crumble and Sour Cream

Family Friendly 35 Minutes



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Ground Beef



Beyond Meat®



Orzo



Sweet Bell Pepper



Green Onion



Cheddar Cheese,
shredded



Sour Cream



Tortilla Chips



Tomato Sauce Base



Beef Broth
Concentrate



Mexican Seasoning



Garlic Salt

CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!

HELLO CHEDDAR CHEESE

Earthy, slightly sharp and the perfect flavour enhancer for many recipes!

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

Bust out

Baking sheet, medium bowl, large oven-proof pan, measuring spoons, measuring cups, large pot

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Beyond Meat®	2	4
Orzo	170 g	340 g
Sweet Bell Pepper	160 g	320 g
Green Onion	1	2
Cheddar Cheese, shredded	½ cup	1 cup
Sour Cream	6 tbsp	12 tbsp
Tortilla Chips	85 g	170 g
Tomato Sauce Base	2 tbsp	4 tbsp
Beef Broth Concentrate	2	4
Mexican Seasoning	1 tbsp	2 tbsp
Garlic Salt	1 tsp	2 tsp
Butter*	1 tbsp	2 tbsp
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



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1



Cook orzo

- Add **6 cups water** and **1 tsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Add **orzo** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Reserve **¼ cup** (½ cup) **pasta water**, then drain and return **orzo** to the same pot, off heat.
- Add **half the garlic salt** and **1 tbsp** (2 tbsp) **butter**. Stir until melted, 1-2 min. Cover and set aside.

4



Cook beef and peppers

- Heat a large oven-proof pan over medium-high heat.
- When hot, add **½ tbsp** (1 tbsp) **oil**, then **beef** and **peppers**. Cook, breaking up **beef** into smaller pieces, until no pink remains, 5-6 min.**
- Carefully drain and discard excess fat.
- Add **broth concentrate**, **tomato sauce base**, **remaining garlic salt**, **remaining Mexican seasoning** and **¼ cup** (½ cup) **reserved pasta water**. Stir to combine.

If you've opted to get **Beyond Meat®**, cook it in the same way the recipe instructs you to cook the **beef**.**

2



Prep

- Meanwhile core, then cut **pepper** into ½-inch pieces.
- Thinly slice **green onion**.

5



Bake skillet

- Add **orzo** to pan with **meat**. Season with **salt** and **pepper**, to taste, then stir to combine. (**NOTE:** If you don't have an oven-proof pan, carefully transfer mixture to an 8x8-inch baking dish [9x13-inch for 4 ppl]).
- Sprinkle **tortilla crumble** otop.
- Sprinkle **cheese** over top.
- Bake in the **middle** of the oven until **cheese** is melted, 3-5 min.

3



Make tortilla crumble

- Cut open one end of **tortilla chip** package. Using a rolling pin or pot, crush **chips** in packaging until approx. ½ inch in size.
- Add **crumbled chips** and **½ tbsp** (1 tbsp) **oil** to an unlined baking sheet. Season with **1 tsp** (2 tsp) **Mexican seasoning**. Toss to coat.
- Bake in the **middle** of the oven, stirring halfway through, until toasted and fragrant, 2-3 min.

6



Finish and serve

- Divide **orzo** between bowls.
- Dollop **sour cream** over top.
- Sprinkle **green onions** over top.

Dinner Solved!