



MAY
2016

Orzo and Chorizo Casserole

with Burst Tomatoes, Mozzarella, and Spinach

This “casserole” requires no baking at all to become gooey and delicious. It’s flavored with woody thyme and smoky chorizo for intense depth of flavor in just 30 minutes. Wilting spinach into pasta is one of our favorite tricks for sneaking leafy greens into dinner.



Prep: 10 min
Total: 30 min



level 1



nut free



Chorizo



Orzo



Yellow Onions



Garlic



Grape Tomatoes



Thyme



Tomato Paste



Vegetable Stock
Concentrates



Mozzarella
Cheese



Parmesan
Cheese



Spinach

Ingredients

		4 People
Chorizo		12 oz
Orzo	1)	12 oz
Yellow Onion		2
Garlic		4 Cloves
Grape Tomatoes		8 oz
Thyme		½ oz
Tomato Paste		2 T
Vegetable Stock Concentrate		2
Mozzarella Cheese	2)	1 Cup
Parmesan Cheese	2)	½ Cup
Spinach		5 oz
Oil*		4 t

*Not Included

Allergens

1) Wheat

2) Milk

Tools

Large pot, Large pan, Baking sheet

Ruler

0 in ¼ in ½ in ¾ in 1 in

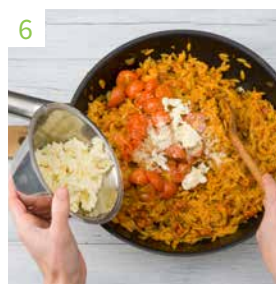
Nutrition per person Calories: 734 cal | Fat: 26 g | Sat. Fat: 11 g | Protein: 44 g | Carbs: 83 g | Sugar: 7 g | Sodium: 1160 mg | Fiber: 9 g



1 Prep the ingredients: Wash and dry all produce. Preheat the oven to 400 degrees. Halve, peel, and dice the **onion**. Mince or grate the **garlic**. Halve the **tomatoes**. Strip the **thyme** off the sprigs and roughly chop the **leaves**. Remove the **chorizo** from its casing. Bring a large pot of **salted water** (at least 6 cups) to a boil.



2 Cook the onion and garlic: Heat a large drizzle of **oil** in a large pan over medium heat. Add the **onion** and **garlic** to the pan and cook, tossing for 4-5 minutes, until softened. Season with **salt** and **pepper**.



3 Roast the tomatoes: Toss the **tomatoes** on a baking sheet with a large drizzle of **oil** and a pinch of **salt** and **pepper**. Place in the oven for about 10 minutes.



4 Add the thyme, chorizo, and 2 Tablespoons tomato paste to the pan with the **onions**. Cook, breaking up the chorizo into pieces, tossing for 4-5 minutes, until the chorizo browns.

5 Cook the orzo: Add the **orzo** to the pan and toss to coat. Add **5 cups** of the **salted water** and the **stock concentrates** to the pan. Reduce to a low simmer and cook for 9-11 minutes, until the orzo is al dente. Season with **salt** and **pepper**. **TIP:** If the water absorbs before the orzo is tender, add another splash of water.

6 Finish the casserole: When the **orzo** is tender, stir in the **mozzarella cheese, burst tomatoes, and parmesan cheese**. Place the **spinach** on top and cover for 2-3 minutes to steam. Stir to combine and season generously with **salt** and **pepper**, to taste. Serve straight out of the pan and enjoy!

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