



Beef and Pork Ragù

with Orzo and Cheesy Toasts

Family Friendly

Quick

25 Minutes

↗ Custom Recipe

+ Add

↻ Swap

or

*2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



↻ Swap



Ground Turkey

250 g | 500 g

↻ Swap



Beyond Meat®

2 | 4



Ground Beef and
Pork Mix

250 g | 500 g



Orzo

170 g | 340 g



Ciabatta Roll

1 | 2



Baby Spinach

28 g | 56 g



White Cheddar
Cheese, shredded

½ cup | 1 cup



Crushed Tomatoes
with Garlic and
Onion

1 | 2



Italian Seasoning

1 tbsp | 2 tbsp



Garlic Salt

1 tsp | 2 tsp



Onion, chopped

56 g | 113 g

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.

Pantry items | Unsalted butter*, sugar*, oil*, salt*, pepper*

Cooking utensils | Baking sheet, measuring spoons, silicone brush, strainer, medium pot, parchment paper, measuring cups, large non-stick pan

1



Cook orzo

- Before starting, preheat oven to 450°F.
- Wash and dry all produce.
- Add 6 cups water and 1 tsp salt to a medium 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** and set aside. Drain and return **orzo** to the same pot, off heat.
- Add **1 tbsp** (2 tbsp) **butter**. Stir until melted, 1 min. Cover and set aside.

2



Start ragù

Swap | **Ground Turkey**

Swap | **Beyond Meat®**

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp** (1 tbsp) **oil**, then **onions** and **beef and pork mix**.
- Cook, breaking up **meat** into smaller pieces, until no pink remains and **onions** are softened, 4-5 min.**
- Season with **pepper** and **¼ tsp** (½ tsp) **garlic salt**.

3



Finish ragù

- Add **crushed tomatoes**, **Italian Seasoning** and **½ tsp** (1 tsp) **sugar** to the pot. Season with **pepper** and **½ tsp** (1 tsp) **garlic salt**.
- Bring to a gentle boil, then reduce heat to medium-low.
- Simmer, stirring occasionally, until **sauce** thickens slightly, 3-4 min.

4



Make cheesy toasts

- Meanwhile, halve **ciabatta**.
- Place cut-side up on a parchment-lined baking sheet and brush with **½ tbsp** (1 tbsp) **oil**.
- Season **ciabatta** with **pepper**, **¼ tsp** (½ tsp) **garlic salt**, then sprinkle with **half the cheese**.
- Bake in the **middle** of the oven until golden-brown and **cheese** has melted, 4-6 min. (**TIP**: Keep an eye on ciabatta so they don't burn!)

5



Flavour orzo

- Roughly chop **spinach**.
- Add **spinach** and **sauce** to the pot with **orzo**. (**TIP**: For a lighter sauce consistency, add reserved pasta water, 1-2 tbsp at a time, if desired.)
- Stir until **spinach** has wilted slightly, 1-2 min.

6



Finish and serve

- Cut **cheesy toasts** into triangles.
- Divide **beef and pork ragù** between plates. Sprinkle **remaining cheese** over top.
- Serve **toasts** alongside.

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

2 | Start turkey ragù

Swap | **Ground Turkey**

If you've opted to get **turkey**, cook it in the same way the recipe instructs you to cook the **beef and pork mix**.**

2 | Start Beyond Meat® ragù

Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, prepare, cook and season it the same way as the **beef and pork mix**, breaking up **patties** into bite-sized pieces, then increasing the cooking time to 5-6 min.**

** Cook beef-pork mix, turkey and Beyond Meat® to a minimum internal temperature of 74°C/165°F.



Issue with your meal? Scan the QR code to share your feedback.