



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: 770

-  Yellow Onion
-  Grape Tomatoes
-  Chorizo Sausage
-  Orzo Pasta
(Contains: Wheat)
-  Parmesan Cheese
(Contains: Milk)
-  Veggie Stock Concentrates
-  Garlic
-  Thyme
-  Tomato Paste
-  Mozzarella Cheese
(Contains: Milk)
-  Baby Spinach

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 (4 tsp)
- Sugar (½ tsp)

INGREDIENTS

Ingredient 4-person

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

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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 and discard stems.



4 ROAST TOMATOES

While **chorizo** cooks, toss **tomatoes**, a large 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 **5 cups water** to a boil in a large pot. Meanwhile, heat a large drizzle of **olive oil** in another large pot over medium heat. Add **onion** and **garlic**. Cook until softened, about 3 minutes, stirring. Season with **salt** and **pepper**.



5 COOK ORZO

Meanwhile, add **orzo** to pot and stir to combine. Add **boiling water** and **stock concentrates** 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**, **2 TBSP tomato paste** (we sent more), **½ tsp sugar**, and **chorizo** to same pot. 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

When orzo is al dente, stir in **mozzarella**, **tomatoes**, and half the **Parmesan**. Lay **spinach** on top and cover pot. 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.