



LEMONY ORZO PASTA SALAD

with Crispy Bacon and Chili Butternut Squash

SPICY

PRONTO



HELLO ORZO

Don't be fooled by its rice like shape - orzo is actually a short-cut pasta!

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 945



Bacon Strips



Butternut Squash, cubes



Garlic



Baby Spinach



Chili Flakes



Parmesan Cheese, shredded



Orzo



Lemon

BUST OUT

- Baking Sheet
- Slotted Spoon
- Large Pot
- Strainer
- Garlic Press
- Whisk
- Large Bowl
- Zester
- Large Non-Stick Pan
- Sugar (1/2 tsp | 1 tsp)
- Small Bowl
- Salt and Pepper
- Measuring Spoons
- Olive or Canola oil

INGREDIENTS

2-person | 4-person

- Bacon Strips 250 g | 500 g
- Butternut Squash, cubes 340 g | 680 g
- Garlic 10 g | 10 g
- Baby Spinach 56 g | 113 g
- Chili Flakes 🌶️ 1/2 tsp | 1 tsp
- Parmesan Cheese, shredded 2 1/4 cup | 1/2 cup
- Orzo 1 170 g | 340 g
- Lemon 1 | 2

ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soya, les sulfites, les noix et le blé.

- 0 Seafood/Fruit de Mer
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites
- 10 Crustacean/Crustacé
- 11 Shellfish/Fruit de Mer

*Laver et sécher tous les aliments.



START STRONG

Preheat the oven to **425°F** (to roast the squash). Start prepping when oven comes up to temperature! In Step 4, whisking vigorously helps the acid in the dressing mellow the flavour of the garlic! In Step 1, use 1/4 tsp chili flakes for less heat!



1 ROAST SQUASH

Wash and dry all produce.* In a large pot, add **10 1/2 cups water** and **2 tsp salt**. Cover and bring to a boil over high heat. Meanwhile, on a baking sheet, toss the **squash** with **1/2 tsp chili flakes** (dbl for 4 ppl) and **1 tbsp oil** (dbl for 4 ppl). Season with **salt** and **pepper**. Roast in the centre of the oven, stirring halfway through cooking, until golden and tender, 20-22 min.



4 MAKE DRESSING

In a large bowl, vigorously whisk together the **lemon zest**, **lemon juice**, **minced garlic**, **1/2 tsp sugar** (dbl for 4 ppl) and **2 tbsp oil** (dbl for 4 ppl). Set aside.



2 COOK BACON

Meanwhile, cut the **bacon** into 1/4-inch pieces. Heat a large non-stick pan over medium-high heat. Add **1 tbsp oil** (dbl for 4 ppl), then the bacon. Cook, stirring occasionally, until crispy, 7-8 min. Remove the pan from the heat. Using a slotted spoon, transfer the bacon to a small bowl. Set aside.



5 FINISH PASTA

When the **orzo** is tender, add the **spinach** into the same pot. Stir together until the spinach wilts, 1 min. Drain and rinse the orzo and spinach under cold running water. Add the orzo, spinach, **squash** and **half the bacon** into the large bowl with the dressing. Toss together, then season with **salt** and **pepper**.



3 PREP

Meanwhile, add the **orzo** to the medium pot with the **boiling water**. Cook until the orzo is tender, 9-10 min. Meanwhile, mince or grate **1 clove garlic** (dbl for 4 ppl). Zest, then juice **half the lemon** (1 lemon for 4 ppl), then cut the **remaining** lemon into wedges.



6 FINISH AND SERVE

Divide the **lemony orzo pasta** salad between bowls. Top with the **remaining bacon** and sprinkle with the **cheese**. Squeeze over a **lemon wedge**, if desired.

LEMONY!

Lemon zest and juice add a citrusy kick to this creamy pasta!

