



Mozzarella and Portobello Topped Orzo with Basil Pesto

Veggie 35 Minutes



Portobello Mushroom



Orzo



Roma Tomato



Fresh Mozzarella



Basil Pesto



Onion, chopped



Garlic Puree



Baby Spinach



Parmesan Cheese,
shredded

HELLO ORZO

Orzo is a type of pasta that is small and oval shaped!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust Out

Baking sheet, colander, measuring spoons, medium pot, large bowl, measuring cups, 8x8-inch baking dish

Ingredients

	2 Person	4 Person
Portobello Mushroom	2	4
Orzo	170 g	340 g
Roma Tomato	80 g	160 g
Fresh Mozzarella	125 g	250 g
Basil Pesto	112 g	224 g
Onion, chopped	56 g	113 g
Garlic Puree	1 tbsp	2 tbsp
Baby Spinach	113 g	227 g
Parmesan Cheese, shredded	¼ cup	½ cup
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen 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 Prep

Add **6 cups water** and **1 tsp salt** to a medium pot. (**NOTE:** Use same for 4 ppl.) Cover and bring to a boil over high heat. Meanwhile, cut **tomato** into ¼-inch pieces. Slice **mozzarella** into ¼-inch slices. Remove stems from **mushroom caps**. Finely chop **stems**. Roughly chop **spinach**.



2 Start portobellos

Arrange **mushroom caps**, top-side up on a baking sheet. Spoon **½ tbsp oil** over each **cap**, then season with **salt** and **pepper**. Bake in the **bottom** of the oven, until **mushrooms** are fork-tender, 12-14 min.



3 Cook orzo

While **mushrooms** cook, add **orzo** to the **boiling water**. Cook, uncovered, stirring occasionally, until tender, 6-8 min. When **orzo** is done, reserve **¼ cup pasta water** (dbl for 4 ppl), then drain and set aside in a large bowl.



4 Finish orzo

Heat the same pot over medium. When hot, add **2 tbsp butter** (dbl for 4 ppl) and swirl to melt. Add **garlic puree**, **onions** and **mushroom stems**. Cook, stirring often, until fragrant, 1-2 min. Remove pot from heat, then add **cooked orzo**, **spinach**, **tomatoes**, **half the pesto** and **reserved pasta water**. Season with **salt** and **pepper**. Stir to combine.



5 Assemble bake

Transfer **orzo mixture** to a lightly oiled 8x8-inch baking dish (9x13-inch for 4 ppl). Top with **roasted mushroom caps** and **mozzarella slices**. Sprinkle **Parmesan** over top. Bake in the **middle** of the oven, until **mozzarella** has melted, 4-5 min.



6 Finish and serve

Divide **mushroom and orzo bake** between plates. Spoon **remaining pesto** over top.

Dinner Solved!