



SPRING ASPARAGUS AND SPINACH ORZOTTO

with Garlic Toast

VEGGIE



HELLO ORZO

This rice-shaped pasta is cooked similarly to risotto in this recipe

TIME: 30 MIN



Orzo



Onion, chopped



Asparagus



Goat Cheese



Baby Spinach



Vegetable Broth Concentrate



Garlic



Ciabatta Bun



Lemon-Thyme



Balsamic Vinegar

BUST OUT

- Baking Sheet
- Silicone Brush
- Measuring Cups
- Garlic Press
- Small Bowl
- Medium Pot
- Measuring Spoons
- Large Non-Stick Pan
- Unsalted Butter **2** (2 tbsp | 4 tbsp)
- Salt and Pepper
- Olive or Canola Oil

INGREDIENTS

2-person | 4-person

- Orzo **1** ¾ cup | 1 ½ cup
- Onion, chopped 56 g | 113 g
- Asparagus 227 g | 454 g
- Goat Cheese **2** 56 g | 113 g
- Baby Spinach 113 g | 227 g
- Vegetable Broth Concentrate 1 | 2
- Garlic 6 g | 12 g
- Ciabatta Bun **1** 1 | 2
- Lemon-Thyme 7 g | 7 g
- Balsamic Vinegar **9** 1 tbsp | 2 tbsp

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 Fish/Poisson
- 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 your broiler to **high** (to broil garlic toast). Start prepping when the oven comes up to temperature!



1 PREP Wash and dry all produce.* In a medium pot, combine **3 cups hot water** (4 ½ cups for 4 ppl) and **broth concentrate(s)**. Bring to a gentle boil over medium heat. Meanwhile, trim and discard the bottom 1-inch from **asparagus**, then cut into 1-inch pieces. Strip **1 tbsp lemon-thyme leaves** (dbl for 4 ppl) off stems. Peel, then mince or grate **garlic**. Roughly chop **spinach**.



4 FINISH ORZOTTO After the last cup of **broth** has been stirred in and absorbed, **orzo** should be tender and have a creamy texture. Remove pan from heat. Add **asparagus**, **spinach** and **half the goat cheese**. Stir together, until **spinach** wilts, 1-2 min. Season with **salt** and **pepper**.



2 COOK VEGGIES Heat a large non-stick pan over medium heat. When the pan is hot, add **½ tbsp oil** (dbl for 4 ppl) then **asparagus**. Cook, stirring often, until tender-crisp, 3-4 min. Season with **salt** and **pepper**. Transfer to a plate. To the same pan, add **2 tbsp butter** (dbl for 4 ppl), then **onions** and **2 tsp lemon-thyme** (dbl for 4 ppl). Cook, stirring often, until **onions** soften, 3-4 min.



5 MAKE GARLIC TOAST In a small bowl, mix together **remaining garlic**, **remaining lemon-thyme** and **1 tbsp oil** (dbl for 4 ppl). Season with **salt** and **pepper**. Halve **buns**. On a baking sheet, arrange **buns** cut-side up. Brush cut-side of **each bun** with **garlic-thyme oil**. Toast in **middle** of oven, until lightly golden-brown, 2-3 min. (**TIP:** Keep an eye on your ciabatta so that it doesn't burn!)



3 START ORZOTTO To the pan with **onions**, add **1 tbsp vinegar** (dbl for 4 ppl). Cook, stirring often, until **vinegar** coats **onions**, 1 min. Add **orzo** and **half the garlic**. Stir together, until **garlic** is fragrant, 1-2 min. Add **1 cup broth**. Cook, stirring often, until absorbed. Continue adding **broth**, **1 cup** at a time, stirring often, until **liquid** is absorbed and **orzo** is tender and creamy, 10-15 min.



6 FINISH AND SERVE Divide **asparagus** and **spinach** **orzotto** between plates. Sprinkle over **remaining goat cheese**. Cut **garlic toast** into triangles and serve alongside.

CREAMY!

Goat cheese adds an extra silky layer to this spring orzotto!