









Cheesy Tex-Mex Beef and Orzo Skillet

with Tortilla Crumble and Sour Cream

Family Friendly 25-35 Minutes

 Swap	 Swap	 Double
		
Ground Turkey 250 g 500 g	Beyond Meat® 2 4	Ground Beef 500 g 1000 g

 Customized Protein  Add  Swap or  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)



	
Ground Beef 250 g 500 g	Orzo 170 g 340 g
	
Sweet Bell Pepper 1 2	Green Onion 1 2
	
Cheddar Cheese, shredded ½ cup 1 cup	Sour Cream 1 2
	
Tortilla Chips 85 g 170 g	Tomato Sauce Base 2 tbsp 4 tbsp
	
Beef Broth Concentrate 2 4	Mexican Seasoning 1 tbsp 2 tbsp
	
Garlic Salt 1 tsp 2 tsp	Baby Spinach 28 g 56 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 | Salt, butter, pepper, oil

Cooking utensils | Baking sheet, large oven-proof pan, large pot, measuring cups, measuring spoons, rolling pin, strainer

1



Cook orzo

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

- Add **6 cups water** and **1 tsp salt** to a large 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**, then drain and return **orzo** to the same pot, off heat.
- Add **half the garlic salt** and **1 tbsp** (2 tbsp) **butter**. Stir until melted, 1-2 min. Cover and set aside.

4



Cook beef and peppers

Swap | Ground Turkey

Swap | Beyond Meat®

*2 Double | Ground Beef

- Heat a large oven-proof pan over medium-high heat.
- When the pan is hot, add **½ tbsp** (1 tbsp) **oil**, then **beef** and **peppers**.
- Cook, breaking up **beef** into smaller pieces, until no pink remains, 5-6 min.**
- Carefully drain and discard excess fat.
- Add **broth concentrates**, **tomato sauce base**, **remaining garlic salt**, **remaining Mexican Seasoning** and **¼ cup** (½ cup) **reserved pasta water**. Stir to combine.

2



Prep

- Meanwhile core, then cut **pepper** into ½-inch pieces.
- Thinly slice **green onion**.
- Roughly chop **spinach**.

5



Bake skillet

- Add **orzo** and **spinach** to the pan with **meat**. Season with **salt** and **pepper**, then stir to combine. (**NOTE:** If you don't have an oven-proof pan, carefully transfer mixture to an 8x8-inch baking dish [9x13-inch for 4 ppl]).
- Sprinkle **tortilla crumble** over top.
- Sprinkle **cheese** over top.
- Bake in the **middle** of the oven until **cheese** is melted, 3-5 min.

3



Make tortilla crumble

- Cut open one end of **tortilla chip** package. Using a rolling pin or pot, crush **chips** in packaging until approx. ½ inch in size.
- Add **crumbled chips** and **½ tbsp** (1 tbsp) **oil** to an unlined baking sheet.
- Season with **1 tsp** (2 tsp) **Mexican Seasoning**. Toss to coat.
- Bake in the **middle** of the oven, stirring halfway through, until toasted and fragrant, 2-3 min.

6



Finish and serve

- Divide **baked orzo** between bowls.
- Dollop **sour cream** over top.
- Sprinkle **green onions** over top.

Measurements within steps

1 tbsp (2 tbsp) oil
2 person 4 person Ingredient

4 | Cook turkey and peppers

Swap | Ground Turkey

If you've opted to get **turkey**, cook it in the same way the recipe instructs you to cook the **beef**.** Disregard instructions to drain excess fat.

4 | Cook Beyond Meat®

Swap | Beyond Meat®

If you've opted to get **Beyond Meat®**, cook and plate it the same way as the **beef**, breaking up **patties** into smaller pieces, until crispy, 5-6 min.** Disregard instructions to drain excess fat.

4 | Cook beef and peppers

*2 Double | Ground Beef

If you've opted for **double beef**, cook it in the same way the recipe instructs you to cook the **regular portion of beef**. Work in batches, if necessary.

** Cook to a minimum internal temperature of 74°C/165°F.