

HELLO | Marry Me Tofu with Sun-Dried Tomato Cream Sauce and Orzo

Veggie

25 Minutes















Yellow Onion 1 | 2

Baby Spinach 28 g | 56 g







Cream



1/4 cup | 1/2 cup

56 ml | 113 ml





Parmesan Cheese, shredded ¼ cup | ½ cup



Tomato 1 | 2



Blend

Zesty Garlic 1 tbsp | 2 tbsp

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. **Cooking utensils** | Colander, large non-stick pan, measuring cups, measuring spoons, medium pot, paper towels



Boil water and prep

- Before starting, wash and dry all produce.
- Add 8 cups water and 1 tsp salt to a medium pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Meanwhile, peel, then cut **onion** into ¼-inch pieces. If desired, roughly chop **spinach**.
- Cut tomato into ½-inch pieces.



Cook orzo

- Add orzo to the boiling water. Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Reserve 1 cup (1 ½ cups) pasta water, then drain orzo and return to the same pot, off heat.
- Add spinach and 1 tbsp (2 tbsp) butter, then toss to coat until spinach wilts, 1 min. Cover to keep warm.



Season tofu

- Meanwhile, pat tofu dry with paper towels.
 Using a fork, poke tofu all over, then cut into 1-inch pieces.
- Combine salt, pepper and half the Zesty
 Garlic Blend in a medium bowl. Add tofu and toss to coat.



Cook tofu

- Heat a large non-stick pan over medium-high heat.
- When hot, add 1 tbsp (2 tbsp) oil, then tofu.
 Cook, turning occasionally, until crispy and golden-brown all over, 6-7 min.
- Transfer tofu to a plate.



Make sauce

- Reduce heat to medium, then add 1 tbsp
 (2 tbsp) butter and onions to the same pan
 (from step 4). Season with salt and pepper.
 Cook, stirring often, until tender, 4-5 min.
- Add tomatoes and remaining Zesty Garlic Blend. Cook until tomatoes soften, 3-4 min.
- Add cream, pesto, half the Parmesan and half the reserved pasta water. Bring to a simmer.
- Add tofu. (TIP: For a lighter sauce, add more pasta water, 1-2 tbsp at a time.)



Finish and serve

- Divide **spinach orzo** between bowls.
- Top with tofu and sauce.
- Sprinkle **remaining Parmesan** over top.

Measurements within steps 1 tbsp (2 to 2 person 4 person

p (2 tbsp) oil