



# Maple-Roasted Squash-and-Sage Orzotto

## with Balsamic-Glazed Mushroom Salad

40 Minutes



Orzo

170 g | 340 g



Butternut  
Squash, cubes

340 g | 680 g



Mixed  
Mushrooms

200 g | 400 g



Kale, chopped

56 g | 113 g



Arugula and  
Spinach Mix

56 g | 113 g



Leek, sliced

56 g | 113 g



Sage and Thyme

14 g | 28 g



Goat Cheese

1/4 cup | 1/2 cup



Parmesan  
Cheese, shredded

1/2 cup | 1 cup



Vegetable Stock  
Powder

1 tbsp | 2 tbsp



Maple Syrup

1 1/2 tbsp | 3 tbsp



Balsamic Vinegar

1 tbsp | 2 tbsp



Salad Topping Mix

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.

1



### Roast squash and prep sage

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Add **squash, 1 tbsp (2 tbsp) maple syrup** and **½ tbsp (1 tbsp) oil** to a parchment-lined baking sheet. Season with **salt** and **pepper**. Toss to coat.
- Roast in the **bottom** of the oven, stirring halfway until softened and golden-brown, 26-30 min.
- Meanwhile, heat a large pot over medium-high heat.
- While pot heats, strip **sage leaves** from stems.

4



### Roast mushrooms and finish prep

- Add **mushrooms, thyme leaves, 1 tbsp (2 tbsp) oil** and **half the vinegar** to another parchment-lined baking sheet. Season with **salt** and **pepper**. Toss to coat.
- Roast in the **middle** of the oven, stirring halfway, until golden and tender, 12-16 min.
- Remove any tough stems from **kale** and finely chop.
- Combine **remaining vinegar, ½ tbsp (1 tbsp) maple syrup** and **½ tbsp (1 tbsp) oil** in a large bowl. Season with **salt** and **pepper**. Stir to mix. (This is your dressing!)

2



### Fry sage and start orzotto

- When hot, add **2 tbsp (4 tbsp) oil**, then **sage leaves**. Fry, stirring occasionally, until crisp, 1-2 min.
- Using a slotted spoon, transfer **fried sage leaves** to a paper towel-lined plate. Season with **salt** and **pepper**. Reserve **oil** in pot.
- Reheat pot over medium heat.
- Add **1 tbsp (2 tbsp) butter, orzo** and **leeks**. Season with **salt** and **pepper**. Cook, stirring often, until lightly golden and toasted, 1-2 min.

5



### Finish orzotto

- When **orzotto** is almost done, add **kale, half the Parmesan** and **1 tbsp (2 tbsp) butter**. Season with **salt** and **pepper**. Cook, stirring often, until **kale** and **orzo** are tender and **sauce** has thickened slightly. (TIP: For a lighter sauce consistency, add water, 1-2 tbsp at a time.)

3



### Cook orzotto and prep mushrooms

- Add **stock powder** and **2 ½ cups (4 ½ cups) water**. Bring to a boil over high. Reduce heat to medium-low. Cover and cook, stirring occasionally, until orzo has softened, 14-18 min. (TIP: If liquid absorbs too quickly, add more water, 2 tbsp at a time.)
- Meanwhile, strip **thyme leaves** from stems.
- Cut **cremini mushrooms** into ¼-inch slices.
- Cut or tear **oyster mushrooms** lengthwise into ½-inch slices.

6



### Finish and serve

- Add **spinach, mushrooms** and **salad topping mix** to **balsamic-maple dressing**. Toss to coat.
- Divide **orzotto** between bowls.
- Top **orzotto** with **squash, remaining Parmesan** and **fried sage leaves**.
- Sprinkle **goat cheese** over **salad** and serve alongside **orzotto**.

Measurements  
within steps

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

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.