



# Cheesy Tex-Mex Beef and Orzo Skillet

## with Tortilla Crumble and Sour Cream

Family Friendly 30-40 Minutes

Customized Protein




+ Add

Swap

or

x2 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)

 Swap	 Swap	 x2 Double
Chorizo Sausage, uncased 250 g   500 g	Beyond Meat® 2   4	Ground Beef 500 g   1000 g



 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

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### Cook orzo

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

- To a large pot, add **6 cups water** and **1 tsp salt** (use same for 4 servings). Cover and bring to a boil over high.
- To the **boiling water**, add **orzo**. Cook for 8-10 min, stirring occasionally, until tender but still firm to the bite.
- Reserve **¼ cup** (½ cup) **pasta water**. Strain **orzo** and return to the pot, off heat.
- Add **half the garlic salt** and **1 tbsp** (2 tbsp) **butter**. Stir for 1-2 min, until melted. Cover and set aside.

4



### Cook beef and peppers

Swap | **Chorizo Sausage**

Swap | **Beyond Meat®**

\*2 Double | **Ground Beef**

- Heat a large oven-proof pan over medium-high.
- When the pan is hot, add **½ tbsp** (1 tbsp) **oil**, then **beef** and **peppers**.
- Cook for 5-6 min, breaking up **beef** into smaller pieces, until no pink remains.\*\*
- 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**.

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.
- To an unlined baking sheet, add **crumbled chips** and **½ tbsp** (1 tbsp) **oil**.
- Season with **1 tsp** (2 tsp) **Mexican Seasoning**. Toss to coat.
- Bake in the **middle** of the oven for 2-3 min, stirring halfway through, until toasted and fragrant.

6



### Finish and serve

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

5



### Bake skillet

- To the pan with **meat**, add **orzo** and **spinach**.
- 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 servings]).
- Sprinkle **tortilla crumble** and **cheese** over top.
- Bake in the **middle** of the oven for 3-5 min, until **cheese** is melted.

Measurements within steps | **1 tbsp** (2 tbsp) **oil**  
2-serving 4-serving Ingredient

### For 6 servings

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.

### 4 | Cook chorizo and peppers

Swap | **Chorizo Sausage**

If you've opted to get **chorizo**, cook in the same way the recipe instructs you to cook the **beef**\*\*

### 4 | Cook Beyond Meat® and peppers

Swap | **Beyond Meat®**

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

### 4 | Cook beef and peppers

\*2 Double | **Ground Beef**

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

\*\* Cook to a minimum internal temperature of 165°F.