



Beef and Pork Ragù¹ with Orzo and Cheesy Toasts

Family Friendly

Quick

25 Minutes



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Ground Beef and
Pork Mix



Ground Pork



Orzo



Ciabatta Roll



Baby Spinach



White Cheddar
Cheese, shredded



Crushed Tomatoes



Italian Seasoning



Garlic Salt



Onion, chopped

CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.

Happy cooking!

HELLO ORZO

It looks like rice but it's actually pasta!

Start here

- Before starting, preheat oven to 450°F.
- Wash and dry all produce.
- Add 6 cups water and 1 tsp salt to a medium pot (use same for 4 ppl).
- Cover and bring to a boil over high heat.

Measurements within steps

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

Bust out

Baking sheet, measuring spoons, silicone brush, strainer, medium pot, parchment paper, measuring cups, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Beef and Pork Mix	250 g	500 g
Ground Pork	250 g	500 g
Orzo	170 g	340 g
Ciabatta Roll	1	2
Baby Spinach	28 g	56 g
White Cheddar Cheese, shredded	½ cup	1 cup
Crushed Tomatoes	1	2
Italian Seasoning	1 tbsp	2 tbsp
Garlic Salt	1 tsp	2 tsp
Onion, chopped	56 g	113 g
Unsalted Butter*	1 tbsp	2 tbsp
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

* Pantry items

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

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.



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1



Cook orzo

- Add **orzo** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Reserve **¼ cup** (½ cup) **pasta water** and set aside. Drain and return **orzo** to the same pot, off heat.
- Add **1 tbsp** (2 tbsp) **butter**. Stir until melted, 1 min. Cover and set aside.

4



Make cheesy toasts

- Meanwhile, halve **ciabatta**.
- Place **ciabatta** cut-side up on a parchment-lined baking sheet and brush with **½ tbsp** (1 tbsp) **oil**. Season with **pepper**, **¼ tsp** (½ tsp) **garlic salt**, then sprinkle with **half the cheese**.
- Bake in the **middle** of the oven, until golden-brown and **cheese** has melted, 4-6 min. (**TIP:** Keep an eye on ciabatta so they don't burn!)

2



Start ragù

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp** (1 tbsp) **oil**, then **onions** and **beef and pork mix**. Cook, breaking up **meat** into smaller pieces, until no pink remains and **onions** are softened, 4-5 min.** Season with **pepper** and **¼ tsp** (½ tsp) **garlic salt**.

If you've opted to get **pork**, cook it in the same way the recipe instructs you to cook the **beef and pork mix****

5



Flavour orzo

- Roughly chop **spinach**.
- Add **spinach** and **sauce** to the pot with **orzo**. (**TIP:** For a lighter sauce consistency, add reserved pasta water, 1-2 tbsp at a time, if desired.) Stir until **spinach** has wilted slightly, 1-2 min.

3



Finish ragù

- Add **crushed tomatoes**, **Italian Seasoning** and **½ tsp** (1 tsp) **sugar** to the pot. Season with **pepper** and **½ tsp** (1 tsp) **garlic salt**.
- Bring to a gentle boil, then reduce heat to medium-low. Simmer, stirring occasionally, until **sauce** thickens slightly, 3-4 min.

6



Finish and serve

- Cut **cheesy toasts** into triangles.
- Divide **beef and pork ragù** between plates. Sprinkle **remaining cheese** over top.
- Serve **toasts** alongside.

Dinner Solved!