



Cheesy Tex-Mex Orzo Skillet

with Tortilla Crumble and Sour Cream

Family Friendly 30-40 Minutes

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or

*2 Double

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Chorizo Sausage, uncased
250 g | 500 g

↻ Swap



Plant-Based Protein Shreds
200 g | 400 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
3 tbsp | 6 tbsp



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

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 | Butter*, salt*, pepper*

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

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.

2



Prep

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

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.

4



Cook beef and peppers

Swap | Chorizo Sausage

Swap | Protein Shreds

- Heat a large oven-proof pan over medium-high heat.
- When 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.

5



Bake skillet

- Add **orzo** to pan with **meat**.
- Season with **salt** and **pepper**, to taste, 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.

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 sausage and peppers

Swap | Chorizo Sausage

If you've opted to get **chorizo**, cook and plate it the same way the recipe instructs you to cook and plate the **beef****.

4 | Cook protein shreds and peppers

Swap | Protein Shreds

If you've opted to get **protein shreds**. Cook and plate it the same way the recipe instructs you to cook and plate the **beef**, until crispy**.

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



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