



# Cheesy Tex-Mex Orzo Skillet

## with Tortilla Crumble and Sour Cream

Family Friendly 25-35 Minutes

Customized Protein **+** Add **↻** Swap or **×2** 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)

<b>↻</b> Swap	<b>↻</b> Swap
Chorizo Sausage, uncased 250 g   500 g	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.

1



### Prep

- Before starting, preheat the oven to 425 °F.
- Wash and dry all produce.
- Core, then cut **pepper** into ½-inch pieces.
- Thinly slice green **onion**.

2



### Cook orzo

- Meanwhile, 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.

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, uncased

Swap | Protein Shreds

- Heat a large oven-proof pan over medium-high heat.
- When the pan is 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**, then stir to combine. (**NOTE:** If you don't have an oven-proof pan, carefully transfer mixture to an 8x8-inch [9x13-inch] baking dish.)
- 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.

### 4 | Cook chorizo and peppers

Swap | Chorizo Sausage, uncased

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

### 4 | Cook protein shreds and peppers

Swap | Protein Shreds

If you've opted to get **plant-based protein shreds**, cook and plate it the same way as the recipe instructs you to cook and plate the **beef**, tossing occasionally until cooked through, 6-8 min.\*\* Disregard instructions to drain excess fat.

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



Issue with your meal? Scan the QR code to share your feedback.