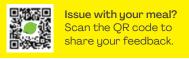


# Cheesy Tex-Mex Orzo Skillet

with Tortilla Crumble and Sour Cream

Family Friendly 35 Minutes



























Sour Cream Tortilla Chips











Mexican Seasoning



Garlic Salt



## Start here

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

Measurements 1 tbsp (2 tbsp) within steps

#### Bust out

Baking sheet, medium bowl, large oven-proof pan, measuring spoons, measuring cups, large pot

## Ingredients

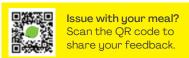
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	2 Person	4 Person
Ground Beef	250 g	500 g
Beyond Meat <sup>®</sup>	2	4
Orzo	170 g	340 g
Sweet Bell Pepper	160 g	320 g
Green Onion	1	2
Cheddar Cheese, shredded	½ cup	1 cup
Sour Cream	6 tbsp	12 tbsp
Tortilla Chips	85 g	170 g
Tomato Sauce Base	2 tbsp	4 tbsp
Beef Broth Concentrate	2	4
Mexican Seasoning	1 tbsp	2 tbsp
Garlic Salt	1 tsp	2 tsp
Butter*	1 tbsp	2 tbsp
Salt and Pepper*		

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

## Alleraens

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.





#### Cook orzo

- 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.



### Prep

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



## 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.



# Cook beef and peppers

- · Heat a large oven-proof pan over mediumhigh heat.
- When hot, add 1/2 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 concentrate, tomato sauce base, remaining garlic salt, remaining Mexican seasoning and ¼ cup (½ cup) reserved pasta water. Stir to combine.

If you've opted to get **Beyond Meat**®, cook it in the same way the recipe instructs you to cook the beef.\*\*



#### 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 ovenproof pan, carefully transfer mixture to an 8x8-inch baking dish [9x13-inch for 4 ppl]).
- Sprinkle tortilla crumble overtop.
- Sprinkle cheese over top.
- Bake in the **middle** of the oven until **cheese** is melted, 3-5 min.



### Finish and serve

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

## Dinner Solved!