



Mediterranean Orzo Salad

with Bocconcini and Oregano

Veggie

30 Minutes



Orzo



Bocconcini Cheese



Baby Spinach



Feta Cheese,
crumbled



Baby Tomatoes



White Wine Vinegar



Oregano



Red Onion



Garlic, cloves



Mixed Olives

HELLO MIXED OLIVES

This combo of kalamatas, black and green olives packs a briny, salty punch!

Start here

Before starting, wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

Bust out

Colander, measuring spoons, measuring cups, medium pot, large bowl, whisk, large non-stick pan

Ingredients

	2 Person	4 Person
Orzo	170 g	340 g
Bocconcini Cheese	100 g	200 g
Baby Spinach	113 g	227 g
Feta Cheese, crumbled	¼ cup	½ cup
Baby Tomatoes	113 g	227 g
White Wine Vinegar	2 tbsp	4 tbsp
Oregano	7 g	7 g
Red Onion	56 g	113 g
Garlic, cloves	2	4
Mixed Olives	30 g	60 g
Sugar*	¼ tsp	½ tsp
Oil*		
Salt and Pepper*		

* Pantry items

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.

Contact

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1



Cook orzo

- 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.
- Add **orzo** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Drain and return **orzo** to the same pot, off heat. (**NOTE:** Rinse orzo under cold water for 1 min if you don't like a warm pasta salad.)

4



Cook veggies

- Heat a large non-stick pan over medium.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **garlic, onions, spinach** and **oregano**.
- Cook, stirring occasionally, until **onions** soften slightly, 2-3 min.

2



Prep

- Meanwhile, peel, then cut **half the onion** into ¼-inch pieces (whole onion for 4 ppl).
- Quarter **bocconcini**.
- Drain, then roughly chop **olives**.
- Halve **tomatoes**.
- Strip **1 tbsp** (2 tbsp) **oregano leaves** from stems, then finely chop.
- Peel, then mince or grate **garlic**.

5



Finish and serve

- Add **orzo** and **sauteed veggies** to the bowl with **marinated veggies and bocconcini**.
- Toss to combine.
- Divide **orzo** between plates.
- Sprinkle **feta** over top.

3



Marinate veggies and bocconcini

- Whisk together **vinegar**, **1 tbsp** (2 tbsp) **oil** and **¼ tsp** (½ tsp) **sugar** in a large bowl.
- Add **olives, bocconcini** and **tomatoes**. Season with **salt** and **pepper**, then toss to combine. Set aside.

Dinner Solved!