



# Mediterranean-Style Bocconcini Orzo

with Garlic Bread


Veggie 30 Minutes



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**CUSTOM RECIPE**  
This is a Custom Recipe. If you chose to add shrimp, simply follow the instructions on the back of this card and you're set. Happy cooking!

-  Bocconcini Cheese
-  Shrimp
-  Orzo
-  Ciabatta Roll
-  Zucchini
-  Sweet Bell Pepper
-  Baby Tomatoes
-  Mixed Olives
-  Lemon
-  Parsley
-  Tomato Sauce Base
-  Vegetable Stock Powder
-  Garlic Salt

HELLO BOCCONCINI

*These bites of mini mozzarella are creamy and delicious!*

## Start here

- Before starting, 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.
- Preheat the broiler to high.
- Wash and dry all produce.

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

## Bust out

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

## Ingredients

	2 Person	4 Person
Bocconcini Cheese	100 g	200 g
Shrimp	285 g	570 g
Orzo	170 g	340 g
Ciabatta Roll	1	2
Zucchini	1	2
Sweet Bell Pepper	1	2
Baby Tomatoes	113 g	227 g
Mixed Olives	30 g	60 g
Lemon	1	2
Parsley	7 g	14 g
Tomato Sauce Base	4 tbsp	8 tbsp
Vegetable Stock Powder	1 tbsp	2 tbsp
Garlic Salt	¾ tsp	¾ tsp
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook 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.
- When **orzo** is done, reserve **1 cup** (2 cups) **pasta water**, then drain and return **orzo** to the same pot, off heat.

If you've opted to add **shrimp**, using a strainer, drain and rinse, then pat dry with paper towels. Season with **salt** and **pepper**. Heat a large non-stick pan over medium-high. When hot, add **½ tbsp** (1 tbsp) **oil**, then **shrimp**. Cook, stirring occasionally, until **shrimp** just turn pink, 2-3 min.\*\* Remove from heat.

4



### Broil orzo

- Add **orzo** to the pan with **sauce**, then stir to combine.
- Top with **tomatoes, bocconcini** and **olives**.
- Broil in the **middle** of the oven, until **bocconcini** has melted and **orzo** is warmed through, 3-4 min.

Top **orzo** with **shrimp** along with **tomatoes, bocconcini** and **olives**.

2



### Prep

- Meanwhile, halve **zucchini** lengthwise, then cut into ½-inch half-moons.
- Core, then cut **pepper** into ¼-inch pieces.
- Drain, then halve **olives**.
- Finely chop **parsley**.
- Halve **tomatoes**.
- Zest, then juice **half the lemon**. Cut **remaining lemon** into wedges.
- Cut **bocconcini** into quarters, then season with **¼ tsp** (½ tsp) **garlic salt**.

5



### Make garlic bread

- Halve **ciabatta**.
- Arrange on an unlined baking sheet, cut-side up.
- Combine **2 tbsp** (4 tbsp) **butter** and **½ tsp** (¼ tsp) **garlic salt** in a small bowl.
- Spread **garlic butter** on the cut side of **each ciabatta half**.
- Broil in the **top** of the oven until golden-brown, 1-2 min. (**TIP**: Keep an eye on buns so they don't burn!)

3



### Make sauce

- Heat a large oven-proof pan over medium-high heat.
- When hot, add **½ tbsp** (1 tbsp) **oil**, then **zucchini** and **peppers**. Cook, stirring occasionally, until **veggies** are tender-crisp, 3-4 min.
- Add **tomato sauce base, stock powder, reserved pasta water** (from step 1), **half the parsley** and **¼ tsp** (½ tsp) **sugar**. Cook, stirring occasionally, until **sauce** thickens slightly, 2-3 min.
- Remove from heat, then stir in **½ tsp** (1 tsp) **lemon zest** and **½ tbsp** (1 tbsp) **lemon juice**. Season with **pepper**.

6



### Finish and serve

- Cut **each ciabatta** in half.
- Divide **orzo** between bowls.
- Sprinkle **remaining parsley** over **orzo**.
- Serve **garlic bread** alongside.
- Squeeze a **lemon wedge** over top, if desired.

Dinner Solved!