

CUSTOM RECIPE This is a Custom Recipe. If you chose to

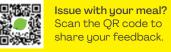
add shrimp, simply follow the instructions on the back of this card and you're set. Happy cooking!

Mediterranean-Style Bocconcini Orzo

with Garlic Bread

Veggie

30 Minutes









Bocconcini Cheese







Ciabatta Roll

Zucchini





Baby Tomatoes



Mixed Olives



Lemon





Tomato Sauce Base



Vegetable Stock Powder



Garlic Salt

HELLO BOCCONCINI

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 1 tbsp (2 tbsp) oil within steps

Bust out

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

Ingradients

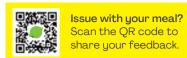
ingi edients		
	2 Person	4 Person
Bocconcini Cheese	100 g	200 g
Shrimp	285 g	570 g
Orzo	170 g	340 g
Ciabatta Roll	1	2
Zucchini	1	2
Sweet Bell Pepper	1	2
Baby Tomatoes	113 g	227 g
Mixed Olives	30 g	60 g
Lemon	1	2
Parsley	7 g	14 g
Tomato Sauce Base	4 tbsp	8 tbsp
Vegetable Stock Powder	1 tbsp	2 tbsp
Garlic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

- ** 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.





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.



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 1/4 tsp (1/2 tsp) garlic salt.



Make sauce

- · Heat a large oven-proof pan over mediumhigh 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 1/4 tsp (1/2 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.



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.



Make garlic bread

- · Halve ciabatta.
- Arrange on an unlined baking sheet, cut-side
- Combine 2 tbsp (4 tbsp) butter and 1/8 tsp (1/4 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 goldenbrown, 1-2 min. (TIP: Keep an eye on buns so they don't burn!)



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.

