

Beef and Pork Ragù¹

with Orzo and Cheesy Toasts

Family Friendly

Quick

25 Minutes



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Ground Beef and Pork Mix









Baby Spinach



Ciabatta Roll

White Cheddar Cheese, shredded



Crushed Tomatoes



Italian Seasoning



Garlic Salt



Onion, chopped



Start here

- Before starting, preheat oven to 450°F.
- Wash and dry all produce.
- 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

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

Bust out

Baking sheet, measuring spoons, silicone brush, strainer, medium pot, parchment paper, measuring cups, large non-stick pan

Ingredients

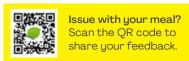
Ground Beef and Pork Mix 250 g 500 g Ground Pork 250 g 500 g Orzo 170 g 340 g Ciabatta Roll 1 2 Baby Spinach 28 g 56 g White Cheddar Cheese, shredded ½ cup 1 cup Crushed Tomatoes 1 2 Italian Seasoning 1 tbsp 2 tbsp Garlic Salt 1 tsp 2 tsp Onion, chopped 56 g 113 g Unsalted Butter* 1 tbsp 2 tbsp Sugar* ½ tsp 1 tsp		2 Person	4 Person
Orzo 170 g 340 g Ciabatta Roll 1 2 Baby Spinach 28 g 56 g White Cheddar Cheese, shredded ½ cup 1 cup Crushed Tomatoes 1 2 Italian Seasoning 1 tbsp 2 tbsp Garlic Salt 1 tsp 2 tsp Onion, chopped 56 g 113 g Unsalted Butter* 1 tbsp 2 tbsp	Ground Beef and Pork Mix	250 g	500 g
Ciabatta Roll12Baby Spinach $28\mathrm{g}$ $56\mathrm{g}$ White Cheddar Cheese, shredded $12\mathrm{cup}$ $12\mathrm{cup}$ Crushed Tomatoes12Italian Seasoning $12\mathrm{tbsp}$ $12\mathrm{tsp}$ Garlic Salt $12\mathrm{tsp}$ $12\mathrm{tsp}$ Onion, chopped $12\mathrm{tsp}$ $12\mathrm{tsp}$ Unsalted Butter* $12\mathrm{tsp}$ $12\mathrm{tsp}$	Ground Pork	250 g	500 g
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White Cheddar Cheese, shredded Crushed Tomatoes 1 2 Italian Seasoning 1 tbsp Garlic Salt 1 tsp 2 tsp Onion, chopped Unsalted Butter* 1 tbsp 2 tbsp	Ciabatta Roll	1	2
shredded ½ cup 1 cup Crushed Tomatoes 1 2 Italian Seasoning 1 tbsp 2 tbsp Garlic Salt 1 tsp 2 tsp Onion, chopped 56 g 113 g Unsalted Butter* 1 tbsp 2 tbsp	Baby Spinach	28 g	56 g
Italian Seasoning 1 tbsp 2 tbsp Garlic Salt 1 tsp 2 tsp Onion, chopped 56 g 113 g Unsalted Butter* 1 tbsp 2 tbsp		½ cup	1 cup
Garlic Salt 1 tsp 2 tsp Onion, chopped 56 g 113 g Unsalted Butter* 1 tbsp 2 tbsp	Crushed Tomatoes	1	2
Onion, chopped 56 g 113 g Unsalted Butter* 1 tbsp 2 tbsp	Italian Seasoning	1 tbsp	2 tbsp
Unsalted Butter* 1 tbsp 2 tbsp	Garlic Salt	1 tsp	2 tsp
	Onion, chopped	56 g	113 g
Sugar* ½ tsp 1 tsp	Unsalted Butter*	1 tbsp	2 tbsp
	Sugar*	½ tsp	1 tsp
Oil*	Oil*		
Salt and Pepper*	Salt and Pepper*		

- * Pantry items
- ** Cook beef and pork 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.
- Reserve ¼ cup (½ cup) pasta water and set aside. Drain and return orzo to the same pot, off heat.
- Add 1 tbsp (2 tbsp) butter. Stir until melted, 1 min. Cover and set aside.



Start ragù

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add 1/2 tbsp (1 tbsp) oil, then onions and beef and pork mix. Cook, breaking up **meat** into smaller pieces, until no pink remains and **onions** are softened, 4-5 min.** Season with pepper and 1/4 tsp (1/2 tsp) garlic salt.

If you've opted to get **pork**, cook it in the same way the recipe instructs you to cook the beef and pork mix.**



Finish ragù

- Add crushed tomatoes, Italian Seasoning and ½ tsp (1 tsp) sugar to the pot. Season with pepper and ½ tsp (1 tsp) garlic salt.
- Bring to a gentle boil, then reduce heat to medium-low. Simmer, stirring occasionally, until sauce thickens slightly, 3-4 min.



Make cheesy toasts

- Meanwhile, halve ciabatta.
- Place ciabatta cut-side up on a parchmentlined baking sheet and brush with ½ tbsp (1 tbsp) oil. Season with pepper, 1/4 tsp (1/2 tsp) garlic salt, then sprinkle with half the cheese.
- Bake in the middle of the oven, until golden-brown and cheese has melted, 4-6 min. (TIP: Keep an eye on ciabatta so they don't burn!)



Flavour orzo

- Roughly chop spinach.
- Add **spinach** and **sauce** to the pot with **orzo**. (TIP: For a lighter sauce consistency, add reserved pasta water, 1-2 tbsp at a time, if desired.) Stir until spinach has wilted slightly, 1-2 min.



Finish and serve

- Cut cheesy toasts into triangles.
- Divide beef and pork ragù between plates. Sprinkle remaining cheese over top.
- Serve toasts alongside.

Dinner Solved!