



# Beef and Pork Ragù<sup>1</sup>

with Orzo and Cheesy Toasts

Family Friendly

Quick

20-30 Minutes



Ground Beef and Pork Mix



Ground Turkey



Orzo



Ciabatta Roll



Baby Spinach



White Cheddar Cheese, shredded



Crushed Tomatoes with Garlic and Onion



Italian Seasoning

## CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.  
Happy cooking!

HELLO ORZO

*It looks like rice but it's actually pasta!*

## 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 heat.

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

## Bust out

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

## Ingredients

	2 Person	4 Person
Ground Beef and Pork Mix	250 g	500 g
Ground Turkey	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 with Garlic and Onion	370 ml	740 ml
Italian Seasoning	1 tbsp	2 tbsp
Unsalted Butter*	1 tbsp	2 tbsp
Sugar*	½ tsp	1 tsp
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.*

## Contact

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### Cook orzo

- Add **orzo** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Reserve **¼ cup pasta water** and set aside. Drain and return **orzo** to the same pot, off heat. Add **1 tbsp** (2 tbsp) **butter**. Stir until **butter** melts, 1 min. Cover and set aside.



### Make cheesy toasts

- Meanwhile, halve **ciabatta**.
- Place **ciabatta** cut-side up on a parchment-lined baking sheet and brush with **½ tbsp** (1 tbsp) **oil**. Season with **salt** and **pepper**, 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!)



### Start ragù

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp** (1 tbsp) **oil**, then **beef and pork mix**. Cook, breaking up **meat** into small pieces, until no pink remains, 4-5 min. \*\* Season with **salt** and **pepper**.

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



### Add spinach and 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 ragù<sup>1</sup>

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



### Finish and serve

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

## Dinner Solved!