

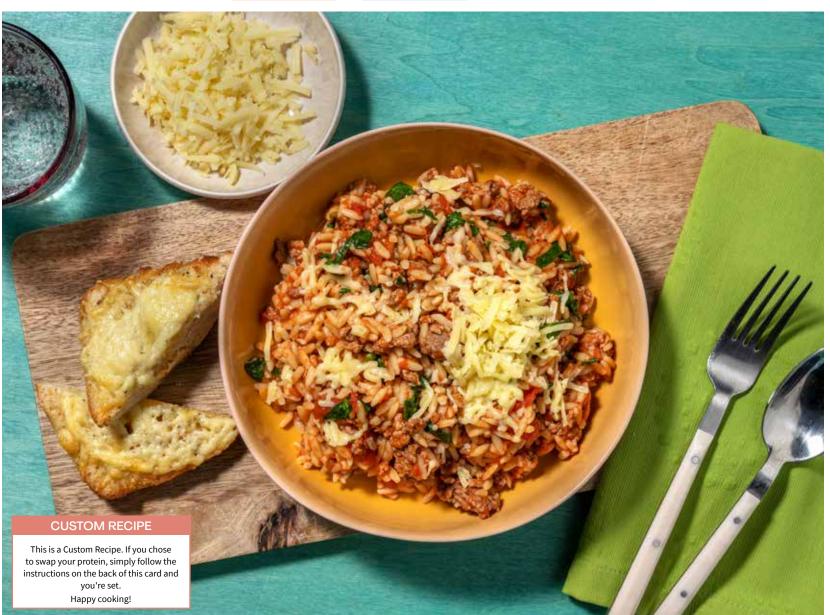
Beef and Pork Ragù¹

with Orzo and Cheesy Toasts

Family Friendly

Quick

20-30 Minutes















Cheese, shredded

Ciabatta Roll

Baby Spinach



Crushed Tomatoes with Garlic and Onion



Italian Seasoning

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 1 tbsp (2 tbsp) oil within steps 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.

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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.



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**.



Finish ragù¹

- 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.



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 **salt** and **pepper**, then sprinkle with **half the cheese**.
- Bake in the **middle** of the oven until goldenbrown and **cheese** has melted, 4-6 min. (TIP: Keep an eye on ciabatta so they don't burn!)



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 and serve

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

Dinner Solved!