



CREAMY ZUCCHINI ORZOTTO

with Toasted Panko & Lemony Arugula Salad

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Zucchini



1 | 2
Lemon



1 tsp | 2 tsp
Garlic Powder



8 oz | 16 oz
Orzo Pasta
Contains: Wheat



½ oz | 1 oz
Vidalia Onion Paste



4 oz | 8 oz
Cream Sauce Base
Contains: Milk



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



2 oz | 4 oz
Arugula



½ oz | 1 oz
Sliced Almonds
Contains: Tree Nuts



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HELLO

ORZOTTO

Rice-shaped orzo pasta is cooked like risotto for a creamy, comforting one-skillet meal.



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 870



WHY DRY?

Glad you asked! Drying the arugula helps the dressing coat the leaves rather than sliding off into the bowl.

BUST OUT

- Zester
- Baking sheet
- Large pan
- Small bowl
- Large bowl
- Whisk
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Olive oil (4 tsp | 7 tsp)
- Sugar (½ tsp | 1 tsp)
- Butter (2 TBSP | 4 TBSP)
Contains: Milk

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

HOW WAS YOUR MEAL?



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1 PREP

- Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry produce.**
- Trim and quarter **zucchini** lengthwise; cut crosswise into ½-inch-thick pieces. Zest and quarter **lemon**.



2 ROAST ZUCCHINI

- Toss **zucchini** on a baking sheet with a **drizzle of oil**, **half the garlic powder** (you'll use the rest later), a **pinch of salt**, and **pepper**. Roast on top rack until tender and lightly browned, 14-16 minutes.



3 TOAST PANKO

- Meanwhile, melt **1 TBSP butter** (2 TBSP for 4 servings) in a large pan over medium heat. Add **panko** and cook, stirring constantly, until golden brown, 2-4 minutes.
- Turn off heat; transfer to a small bowl and stir in a **pinch of salt**, **pepper**, and as much **lemon zest** as you like. Wipe out pan.



4 COOK ORZOTTO

- Heat a **drizzle of olive oil** in pan used for panko over medium heat. Add **orzo** and cook, stirring, until orzo is toasted and golden, 1-2 minutes.
- Stir in **Vidalia onion paste**, **remaining garlic powder**, and **2 cups water** (4 cups for 4 servings). Bring to a boil, then reduce to a low simmer. Simmer, stirring occasionally, until orzo is al dente, 8-10 minutes.
- Stir in **cream sauce base** and cook, stirring occasionally, until liquid has reduced and orzo is creamy, 2-3 minutes.
- Remove from heat; stir in **half the roasted zucchini** and **1 TBSP butter** (2 TBSP for 4). Taste and season with **salt** and **pepper** if desired. **TIP: Orzotto should be the consistency of risotto! If it seems too thick, stir in a splash of water.**



5 MAKE SALAD

- In a large bowl, whisk together **1 TBSP olive oil**, **½ tsp sugar**, **juice from one lemon wedge**, a **pinch of salt**, and **pepper** (for 4 servings, use 2 TBSP olive oil, 1 tsp sugar, and juice from two lemon wedges).
- Add **arugula** and **almonds**; toss to coat.



6 SERVE

- Divide **orzotto** between shallow bowls; divide **salad** between separate bowls. Top orzotto with **remaining roasted zucchini** and **panko**. Serve with **remaining lemon wedges** on the side.