



# Cheesy Tomato Orzo

with Bacon and Mozzarella



## HELLO TOMATO PURÉE

Heat helps tomatoes release their lycopene. Purée contains more of this antioxidant than fresh tomatoes.



Streaky Bacon Rashers



Mozzarella Cheese



Tomato Purée



Dried Thyme



Orzo



Water



Vegetable Stock Pot



Finely Chopped Tomatoes with Onion and Garlic



Cherry Plum Tomatoes



Hard Italian Cheese



Baby Spinach



Total: **20 mins**  
Hands-on: **20 mins**



One Pot Wonder



**3.5** of your **5**  
a day



Family Box

Orzo is one of the tiniest pasta shapes out there - at first glance you might mistake one for a grain of rice. They make a great addition to soups and stews, but today we're letting them absorb some flavourful stock, a little like a risotto. An orzotto if you will. Enriched with bacon and not one but two types of cheese, it's a real treat.

## BEFORE YOU START

Our fruit and veggies need a **little wash** before you use them! Make sure you've got a **Large Saucepan** (with a **Lid**) and **Measuring Jug**. Now, let's get cooking!



### 1 PREP TIME

Cut the **streaky bacon** into 1cm wide slices. Tear the **mozzarella cheese** into small pieces. Pop the kettle on to boil.



### 2 COOK THE BACON

Heat a drizzle of **oil** in a large saucepan on a medium-high heat. Once hot, add the **bacon** slices. Stir and cook until browned and crispy, 3-4 mins. Add the **tomato purée** and **dried thyme**. Stir together and cook for 1 minute. Add the **orzo** to your pan and stir again so it gets a good coating of all the other ingredients.



### 3 START THE ORZO!

Next, add the boiling **water** (amount specified in the ingredient list) to the orzo along with the **vegetable stock pot**. Stir to dissolve the **stock pot**. Pour in the **chopped tomatoes** and **cherry plum tomatoes** and bring the **mixture** to the boil. **★ TIP:** *You can break up the cherry tomatoes with a spoon if your kids are likely to pick them out!*



### 4 COOK THE ORZO

Simmer until the liquid has been absorbed and the orzo is tender, 10-12 mins. **★ TIP:** *Stir frequently to ensure nothing sticks to the bottom of the pan.* If the liquid is all absorbed before the orzo is cooked, add another splash of water and give it a couple more mins.



### 5 FINISHING TOUCHES

When the orzo is cooked, remove from the heat, add the **mozzarella** pieces and half the **hard Italian cheese**. Stir together until the **cheese** has melted. Taste and add **salt** and **pepper** if you feel it needs it. **★ TIP:** *If the kids don't like spinach, serve the orzo now as it is!* Roughly chop the **baby spinach**, then pop it on top of the orzo. Put a lid on the pan so the **spinach** wilts 3-4 mins, then stir it in.



### 6 SERVE

Serve your **cheesy tomato orzo** in bowls with the remaining **hard Italian cheese** sprinkled on top. **Enjoy!**

## 4 PEOPLE INGREDIENTS

Streaky Bacon Rashers, sliced	10
Mozzarella Cheese, torn 7)	2 balls
Tomato Purée	30g
Dried Thyme	1 tbsp
Orzo 1)	360g
Water*	300ml
Vegetable Stock Pot 9) 12)	1
Finely Chopped Tomatoes with Onion and Garlic	1 carton
Cherry Plum Tomatoes	1 tin
Hard Italian Cheese 7)	80g
Baby Spinach, chopped	1 small bag

\*Not Included

NUTRITION	PER SERVING	PER 100G
Energy (kcal)	749	165
(kJ)	3146	693
Fat (g)	28	6
Sat. Fat (g)	17	4
Carbohydrate (g)	81	18
Sugars (g)	15	3
Protein (g)	39	9
Salt (g)	4.23	0.93

### ALLERGENS

1)Gluten 7)Milk 9)Celery 12)Sulphites

**Vegetable Stock Pot Ingredients:** Water, Salt, Yeast Extract, Glucose Syrup, Carrot Juice [7%], Dried Onion [4%], Sugar, Garlic Powder (contains **Sulphites**), Stabiliser [Tara Gum], **Celery** Salt, **Celery** Powder, Carrot, Parsley, Ground Turmeric, Ground White Pepper.

### THUMBS UP OR THUMBS DOWN?

Either way we want to know what you think! Feedback is what makes us tick, so head online or use our app to rate this recipe. You can even give us a call and chat to us directly on 0207 138 9055, or shoot an email to [hello@hellofresh.co.uk](mailto:hello@hellofresh.co.uk) and we'll get back to you.

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