



Spinach and Mushroom Orzo

with sprinkled walnuts

Veggie Calorie Smart 25-30 mins

10



Baby Spinach



Garlic



Hello Muscat



Grated Italian Style Hard Cheese



Walnuts



Leek



Mushrooms



Dried Orzo



Creme Fraiche

Pantry Items: Oil, Salt, Pepper, Butter, Water

Before you start

Our fruit, veg and herbs need a wash before you use them!

We recommend reading the recipe in full before beginning to cook.

Cooking tools you will need

Grater, pot with lid

Ingredients

	2P	4P
Baby Spinach	60 g	120 g
Garlic	2 units	4 units
Hello Muscat	2 sachets	4 sachets
Grated Italian Style Hard Cheese	25 g	50 g
Walnuts	20 g	40 g
Leek	½ unit	1 unit
Mushrooms	150 g	250 g
Dried Orzo	170 g	335 g
Crema Fraiche	65 g	125 g

Nutrition

	Per serving	Per 100g
for uncooked ingredients	305 g	100 g
Energy (kJ/kcal)	2382 kJ/ 571 kcal	781 kJ/ 187 kcal
Fat (g)	21 g	7 g
Sat. Fat (g)	9 g	3 g
Carbohydrate (g)	76 g	25 g
Sugars (g)	9 g	3 g
Protein (g)	21 g	7 g
Salt (g)	4 g	1 g

Nutrition for uncooked ingredients based on 2 person recipe, excludes Pantry Items.

Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

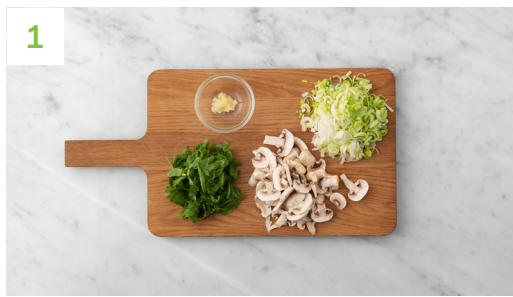
Wash your hands before and after handling ingredients. Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

Contact

Thumbs up or thumbs down?
Head online or use the app to
rate this recipe.



You can recycle me!



Get Prepped

- Roughly chop the **mushrooms**.
- Trim the **leek** then halve lengthways. Thinly slice **half** (double for 4p) widthways.
- Peel and grate the **garlic** (or use a garlic press).
- Roughly chop the **spinach**.



Soften the Veg

- Place a large pot over medium-high heat with a drizzle of **oil**.
- When hot, add the **leek** and **mushrooms**. Season with **salt**.
- Cook until softened, stirring occasionally, 2-3 mins.
- Add the **garlic** and cook, stirring constantly, until fragrant, 1-2 mins.



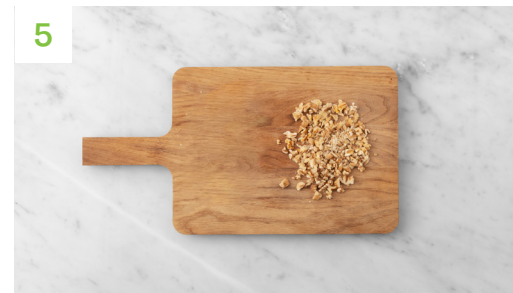
Stir in the Stock

- Add the **orzo**, **muscat**, 400ml **water** and 1 tbsp **butter** (double both for 4p) to the pot.
- Bring to the boil, cover and simmer until the **orzo** is al dente, 15-20 mins.
- Stir every 3-4 mins to prevent sticking.



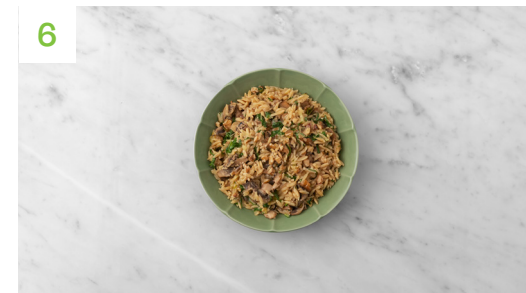
Wilt the Spinach

- When the **orzo** is cooked, add the **cheese**, **crema fraiche** and **spinach** to the pot.
- Stir until **spinach** is wilted, 3-4 mins.
- Add a splash of **water** to loosen the sauce if required.
- Season to taste with **salt** and **pepper**.



Chop the Walnuts

- Roughly chop the **walnuts**.



Finish and Serve

- Divide your veggie **orzo** between bowls.
- Finish with a scattering of **walnuts**.

Enjoy!