



# Shrimp Florentine Orzo

WITH SPINACH, TOMATOES, AND PESTO

Oven-Ready



**Prep & Cook Time**

20-30 MIN

**Cook Within**

3 DAYS

**You Will Need**

Olive Oil, Salt, Pepper

**Difficulty Level**

EASY

**Spice Level**

NOT SPICY

**Ingredients**

- 8 oz. Fully Cooked Orzo
- 1/2 oz. Shredded Parmesan Cheese
- 1 Tbsp. Basil Pesto
- 2 oz. Baby Spinach
- 1/2 tsp. Garlic Salt
- 3/4 oz. Roasted Garlic & Herb Butter
- 4 oz. Fire Roasted Diced Tomatoes

**Customize It Options**

- 8 oz. Shrimp
- 12 oz. Impossible Burger
- 10 oz. Ground Beef
- 8 oz. Italian Pork Sausage Links
- 12 oz. Boneless Skinless Chicken Breasts

**Minimum Internal Protein Temperature**

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at [www.homechef.com/21876](http://www.homechef.com/21876)

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

## Before You Cook

All cook times are approximate based on testing.

### Customize It Instructions

- If using **whole chicken breasts**, pat dry and, on a clean cutting board, cut into 1" dice. Follow same instructions as shrimp in Steps 2 and 3, baking until chicken reaches minimum internal temperature, 20-25 minutes.
- If using **ground beef**, follow same instructions as shrimp in Steps 2 and 3, baking until no pink remains and beef reaches minimum internal temperature, 17-20 minutes.
- If using **Impossible burger**, follow same instructions as shrimp in Steps 2 and 3, baking until no pink remains and burger is heated through, 18-20 minutes.
- If using **Italian sausage**, follow same instructions as shrimp in Steps 2 and 3, baking until no pink remains and sausage reaches minimum internal temperature, 15-18 minutes.



### 1. Add the Orzo

- Turn oven on to 400 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- Combine **spinach**, **orzo**, **garlic salt**, 2 tsp. **olive oil**, ¼ tsp. **salt**, and **tomatoes** in provided tray.



### 2. Add the Shrimp

- Drain **shrimp** thoroughly, then pat dry. Top **orzo mixture** with shrimp and a pinch of **salt** and **pepper**.



### 3. Bake the Meal

- Bake uncovered in hot oven until **shrimp** reach a minimum internal temperature of 145 degrees, 14-16 minutes.
- Carefully remove tray from oven. Stir in **butter** and **pesto**.
- To serve, top with **cheese**. Bon appétit!