



#### In your box

½ oz. Seasoned Croutons  
6 oz. Orzo Pasta  
8 oz. Asparagus  
1 ½ oz. Sweet Drop Peppers  
1 Lemon  
2 tsp. Vegetable Base  
1 oz. Grated Parmesan  
.6 oz. Butter  
2 oz. Spinach  
2 Tbsp. Basil Pesto



## One-Skillet Lemon Orzo Risotto

with asparagus and Sweet Drop peppers

NUTRITION per serving—Calories: 592, Carbohydrates: 82g, Fat: 23g, Protein: 19g, Sodium: 1473mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time  
**25-35 min.**

Cook Within  
**7 days**

Difficulty Level     
**Easy**

Spice Level     
**Not Spicy**

## 🕒 You will need

Olive Oil, Salt, Pepper

Large Pan, Wire-Mesh Strainer

## 👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Bring a large pan with 4 cups **water** and 1 tsp. **salt** to a boil
- Thoroughly rinse produce and pat dry
- Ingredient(s) used more than once: **croutons**



1

### Cook the Orzo

- Once water is boiling, add **orzo pasta** and stir occasionally until al dente, 7-8 minutes.
- Reserve 1 cup **pasta water**. Drain pasta in a wire-mesh strainer.
- Reserve pan; no need to wipe clean.
- While orzo cooks, prepare ingredients.



2

### Prepare the Ingredients

- Trim woody ends off **asparagus**. Cut into 1" pieces on an angle.
- Crush **croutons** into small crumbs.
- Coarsely chop **Sweet Drop peppers**.
- Zest **lemon**, halve, and juice.



3

### Sauté the Asparagus

- Return pan used to cook orzo to medium-high heat and add 2 tsp. **olive oil**. Add **asparagus** and stir occasionally until beginning to caramelize, 3-4 minutes.
- Combine reserved **pasta water** and **vegetable base**.
- Reduce heat to medium and stir in pasta water-vegetable base mix.



4

### Start the Orzo Risotto

- Reduce heat to medium-low and return drained **orzo** to pan.
- Stir in **Parmesan**, **butter**, half the **crushed croutons** (reserve remaining for garnish), and ¼ tsp. **salt**.



5

### Finish the Orzo Risotto

- Add **spinach**, **Sweet Drop peppers** (to taste), and 1 Tbsp. **lemon juice** to pan.
- Stir occasionally until spinach wilts and risotto thickens, 1-2 minutes.
- Remove from burner and season with ¼ tsp. **salt** and a pinch of **pepper**.
- Plate dish as pictured on front of card, garnishing with **lemon zest** (to taste), **basil pesto**, and remaining **crushed croutons**. Bon appétit!