



In your box

2 Tbsp. Basil Pesto
2 tsp. Mirepoix Base
6 oz. Orzo Pasta
4 oz. Grape Tomatoes
2 oz. Baby Spinach
.6 oz. Butter
.48 oz. Parmesan Cheese Crisps

Customize It Options

8 oz. Shrimp
10 oz. USDA Choice Sliced Flank Steak
16 oz. Shrimp—Double Portion
12 oz. Diced Boneless Skinless Chicken Breasts

*Contains: milk, wheat, shellfish (shrimp)

You will need

Salt, Pepper



Oven-Ready

Creamy Basil Pesto Shrimp Orzo

with grape tomatoes

NUTRITION per serving—Calories: 509, Carbohydrates: 72g, Fat: 14g, Protein: 30g, Sodium: 1663mg.

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

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

Prep & Cook Time

30-40 min.

Cook Within

3 days

Difficulty Level

Easy

Spice Level

Not Spicy



Prepare the Ingredients

- Preheat oven to 400 degrees. Remove lid and label, if necessary. When ingredient appears in recipe, remove from packaging. Thoroughly rinse **tomatoes** and any fresh produce. Pat dry.
- Place **orzo**, tomatoes, **spinach**, 1¼ cups **water**, **mirepoix base**, ½ tsp. **salt**, and a pinch of **pepper** in bottom of provided tray. Stir until combined, making sure orzo is covered by liquid.



Add the Shrimp

- Place **shrimp** on **orzo** in a single layer.
- *If using **diced chicken**, **flank steak**, or **16 oz shrimp**, follow same instructions.*



Bake the Dish

- Bake uncovered in hot oven until **shrimp** reach a minimum internal temperature of 145 degrees and **orzo** is tender, 25-30 minutes.
- *If using **16 oz shrimp** or **flank steak**, follow same instructions as **shrimp**. If using **chicken**, bake uncovered in hot oven until **chicken** reaches a minimum internal temperature of 165 degrees and orzo is tender, 25-30 minutes.*
- Carefully remove from oven. Some liquid may remain in dish. Rest, 5 minutes. While dish rests, coarsely crush **Parmesan crisps**.
- After 5 minutes, stir **butter** and **pesto** into orzo until combined. Garnish with Parmesan crisps. Bon appétit!