



One-pot Chorizo and Mozzarella Orzo

with creme fraiche and sage

Family Quick Cook 20 – 25 mins

3



Chorizo



Dried Orzo



Vegetable Stock



Creme Fraiche



Mozzarella



Cherry Tomatoes



Sage



Paprika



Onion

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



Rate your recipe!

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

Pot with lid

Ingredients

	2P	4P
Chorizo	100 g	200 g
Dried Orzo	170 g	335 g
Vegetable Stock	1 sachet	2 sachets
Crema Fraiche	65 g	110 g
Mozzarella	125 g	250 g
Cherry Tomatoes	250 g	500 g
Sage	10 g	20 g
Paprika	1 sachet	2 sachets
Onion	2 units	4 units

Nutrition

	Per serving	Per 100g
for uncooked ingredients	431 g	100 g
Energy (kJ/kcal)	3255.2 kJ/ 778 kcal	755.3 kJ/ 180.5 kcal
Fat (g)	35.7 g	8.3 g
Sat. Fat (g)	18.4 g	4.3 g
Carbohydrate (g)	78 g	18.1 g
Sugars (g)	12.6 g	2.9 g
Protein (g)	36.3 g	8.4 g
Salt (g)	4.7 g	1.1 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.

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Get Prepped

- Halve the **cherry tomatoes**.
- Pick the **sage** leaves.
- Halve and peel the **onion**. Cut each **half** into three wedges and separate the layers.



Fry the Veg

- Place a large pot over medium-high heat with 1 tbs **butter** (double for 4p) and a drizzle of **oil**.
- When hot, fry the **onion, chorizo** and **sage** leaves until **chorizo** is starting to brown, 3-4 mins.
- Add the **paprika** and **cherry tomatoes** and cook for 1 min more.



Add the Orzo

- Pop the **orzo, creme fraiche, stock, 400ml water, ¼ tsp sugar** and ½ tsp **salt** (double all for 4p) into the pot.
- Bring to the boil, cover and simmer until the **orzo** is tender, 15-20 mins.
- Stir every 3-4 mins to prevent sticking.
- Once cooked, remove the pot from the heat.
- Drain the **mozzarella** and roughly tear. Stir through the orzo.

TIP: Add another splash of water if you feel the dish is too dry.



Finish and Serve

- Taste and season with **salt** and **pepper** if required.
- Divide your creamy **chorizo orzo** between bowls or deep plates.

Enjoy!