





ONE-PAN  
MEAL

## Skillet Tomato Orzo

with Cannellini Beans and Mushrooms

 30-40min  2 Servings

This hearty one skillet meal won't let you down this winter. It's got it all, creamy cannellini beans, sweet cherry tomatoes and cremini mushrooms so meaty that even the biggest meat-eater wouldn't notice it's vegan. We pair it with a spinach salad that's tossed in a light lemony dressing that perfectly complements. Cook, relax, and enjoy!

## What we send

- medium red onion
- fresh thyme
- large cloves garlic
- cremini mushrooms
- can cannellini beans
- lemon
- can cherry tomatoes
- baby spinach

## What you need

- coarse salt
- freshly ground pepper
- olive oil

## Tools

- medium skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

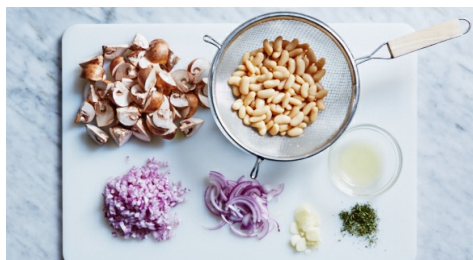
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

## Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Energy 635.0kcal, Fat 18.0g, Proteins 27.7g, Carbs 82.3g



### 1. Prep ingredients

Halve and peel **onion**. Finely chop  $\frac{3}{4}$  of **the onion** and thinly slice the remaining  $\frac{1}{4}$  lengthwise. Peel and thinly slice **garlic**. Trim ends from **mushrooms** and cut into  $\frac{1}{2}$ -inch wedges. Drain and rinse **beans**. Remove **thyme leaves** from half of the stems and finely chop (reserve remaining sprigs for step 3). Juice  $\frac{1}{2}$  of **the lemon** (reserve remaining half for another use).



### 4. Finish

Add **tomatoes, orzo, beans**,  $1\frac{1}{2}$  cups **water**, and **remaining thyme sprigs** to skillet. Season with 1 teaspoon **salt** and a few grinds **pepper**. Bring to a boil, breaking up tomatoes. Reduce heat to a simmer, cover, and cook, stirring halfway through, until orzo is tender and liquid is almost absorbed, 10-12 minutes. Uncover and cook until thickened, 2-4 minutes.



### 2. Sauté aromatics

Heat 1 tablespoon **oil** in a medium skillet over medium-high. Sauté **chopped onion** until softened, about 2 minutes. Stir in **garlic** and cook until fragrant, about 1 minute.



### 5. Make dressing

Meanwhile, combine 1 tablespoon **lemon juice**, 2 tablespoons **oil**,  $\frac{1}{4}$  teaspoon **salt**, and a few grinds **pepper** in a large bowl and whisk until combined. Add **sliced onion** and toss to combine. Set aside until ready to serve.



### 3. Cook mushrooms

Add **mushrooms** and  $\frac{1}{4}$  teaspoon **salt** and cook over medium-high heat, stirring frequently, until mushrooms are tender and just beginning to brown in spots, 5-7 minutes.



### 6. Toss salad

Add **spinach** to salad bowl and toss to coat. Remove **thyme sprigs** from **orzo** and divide between 2 plates. Garnish with **chopped thyme** and serve with **salad** on the side. Enjoy!