



UCCOOK

Orzo & Golden Mushrooms

with sun-dried tomatoes & mozzarella cheese

Hands-on Time: 35 minutes

Overall Time: 50 minutes

Veggie: Serves 3 & 4

Chef: Jordyn Henning

Wine Pairing: Paul Cluver | Village Chardonnay

Nutritional Info	Per 100g	Per Portion
Energy	640kJ	3118kJ
Energy	153kcal	746kcal
Protein	5.2g	25.4g
Carbs	18g	90g
of which sugars	4.1g	19.8g
Fibre	2.3g	11.3g
Fat	5.9g	28.8g
of which saturated	3.1g	15.1g
Sodium	161mg	783mg

Allergens: Cow's Milk, Egg, Gluten, Allium, Wheat, Sulphites

Spice Level: None

Eat Within 3 Days

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
300ml	400ml	Orzo Pasta
375g	500g	Button Mushrooms <i>wipe clean & roughly slice</i>
30ml	40ml	NOMU Italian Rub
2	2	Onions <i>peel & finely dice 1½ [2]</i>
2	2	Garlic Cloves <i>peel & grate</i>
8g	10g	Fresh Thyme <i>rinse & pick</i>
60g	80g	Sun-dried Tomatoes <i>roughly chop</i>
60g	80g	Spinach <i>rinse & roughly shred</i>
150ml	200ml	Crème Fraîche
90g	120g	Grated Mozzarella Cheese

From Your Kitchen

Oil (cooking, olive or coconut)
Seasoning (salt & pepper)
Water

1. **O-YUM ORZO** Bring a pot of salted water to a boil for the orzo. Cook the orzo until al dente, 10-12 minutes. Drain, reserving a cup of the pasta water, and toss through a drizzle of olive oil.

2. **MMMUSHROOMS** Place a pan over medium-high heat with a drizzle of oil. When hot, fry the mushrooms and ½ the NOMU rub until golden, 6-7 minutes (shifting occasionally). Remove from the pan, season and set aside.

3. **FLAVOURFUL VEGGIES** Return the pan to medium heat with a drizzle of oil. Fry the onion until golden, 6-7 minutes (shifting occasionally). Add the garlic, the thyme and the remaining NOMU rub and fry until fragrant, 30-60 seconds (shifting constantly). Mix through the sun-dried tomatoes, the spinach and the cooked orzo until combined and the spinach is wilted. Remove from the heat and mix in the crème fraîche, ½ the mushrooms and the cheese until combined. Season and loosen with the reserved pasta water until desired consistency.

4. **SET THE TABLE** Serve up the creamy orzo and top with the remaining mushrooms. Dig in!