

# DINNERLY



## Roasted Veggie Caprese with Pesto Orzo



20-30min



2 Servings

Felt cute. Will 100% eat later. Dreamy pesto orzo makes the perfect bed for layers of lightly charred tomatoes and zucchini sitting between soft slices of mozzarella. Hit it with a little vinaigrette before digging in and you're guaranteed nothing but likes around the table. We've got you covered!

### WHAT WE SEND

- 3 oz orzo <sup>2</sup>
- 2 plum tomatoes
- 1 zucchini
- 3¾ oz mozzarella <sup>1</sup>
- 4 oz basil pesto <sup>1</sup>
- ¾ oz Parmesan <sup>1</sup>

### WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- garlic
- balsamic vinegar (or vinegar of choice)

### TOOLS

- small saucepan
- rimmed baking sheet
- microplane or grater

### ALLERGENS

Milk (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

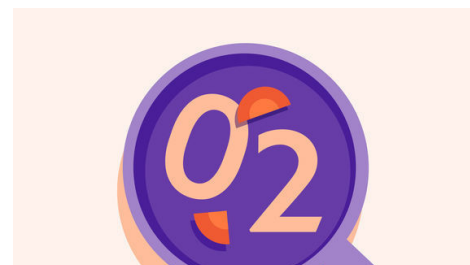
Calories 840kcal, Fat 62g, Carbs 47g, Protein 26g



#### 1. Cook orzo

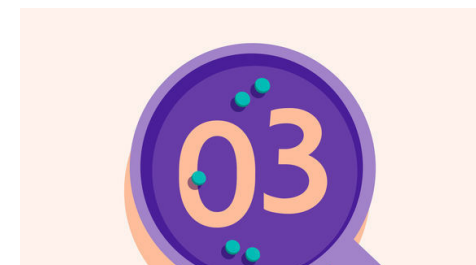
Preheat broiler with a rack in the top position.

Bring a small saucepan of **salted water** to a boil over high. Add **orzo** and cook, stirring occasionally, until al dente, 5–7 minutes. Drain well, then return to saucepan off heat and cover to keep warm.



#### 2. Prep & broil veggies

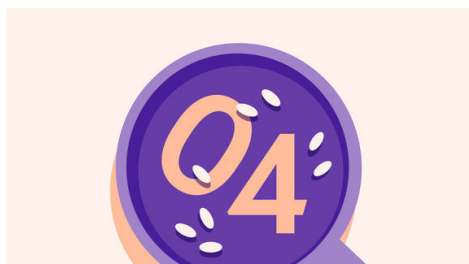
Meanwhile, cut **tomatoes** into ½-inch thick rounds. Trim and discard ends from **zucchini**, then cut into ½-inch thick rounds. On a rimmed baking sheet, toss veggies with **2 tablespoons oil** and a **generous pinch each of salt and pepper**. Broil on top oven rack until veggies are lightly charred and tender, 8–10 minutes (watch closely).



#### 3. Prep vinaigrette

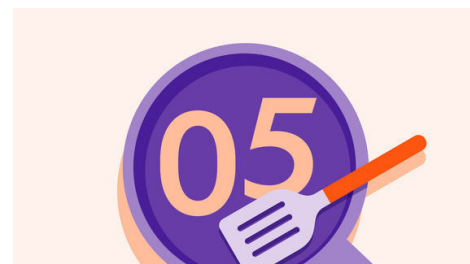
While **veggies** broil, thinly slice **mozzarella**. Finely grate **Parmesan**, if necessary.

Finely grate ¼ **teaspoon garlic** into a small bowl. Whisk in **2 tablespoons oil** and **2 tablespoons vinegar**; season to taste with **salt and pepper**.



#### 4. Add Parm to veggies

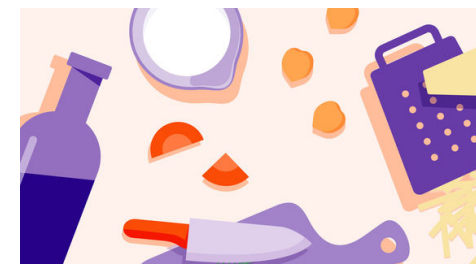
Once **tomatoes and zucchini** are cooked, sprinkle with **Parmesan**. Return to top oven rack and broil until cheese is golden-brown, 1–2 minutes (watch closely).



#### 5. Finish & serve

Toss **orzo** with **pesto**, then season to taste with **salt and pepper**.

Serve **pesto orzo** topped with **mozzarella** and **roasted veggies** in alternating layers. Spoon **vinaigrette** over top. Enjoy!



#### 6. Did you know?

Although reducing food waste is a top priority, sometimes in spite of best efforts, we end up with leftovers in our test kitchen and packing facilities. When that happens, we still make sure it doesn't go to waste. One way of ensuring all of our nutritious food ends up on a table is by donating to local charities like Table to Table and Grace Place.