

DINNERLY



Middle Eastern Beef Ragu & Buttery Orzo:

Double the Servings. Same Price.



30-40min



2 Servings

Warning: Major cozy weather vibes ahead. We're talking about hearty, stick-to-your-ribs, tasty fall food. This grass-fed ground beef ragu is full of warm spices and sweet carrots simmered in rich tomato sauce. It tastes as good as your favorite sweater feels. Did we mention it's double the amount of food for the same Dinnerly price? Super saver, indeed. (2p plan serves 4; 4p plan serves 8.)

WHAT WE SEND

- 8 oz carrots
- garlic
- 1 oz scallions
- 10 oz pkg grass-fed ground beef
- ¼ oz pkt baharat spice blend ²
- 8 oz can tomato sauce
- 6 oz orzo ³

WHAT YOU NEED

- kosher salt & ground pepper
- butter ¹
- olive oil

TOOLS

- medium saucepan
- large skillet

ALLERGENS

Milk (1), Sesame (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

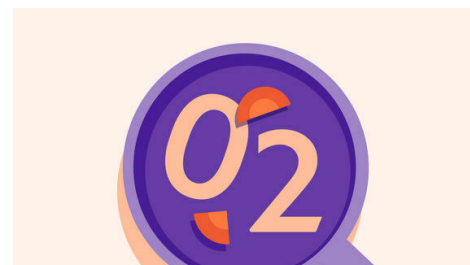
NUTRITION PER SERVING

Calories 470kcal, Fat 24g, Carbs 45g, Protein 19g



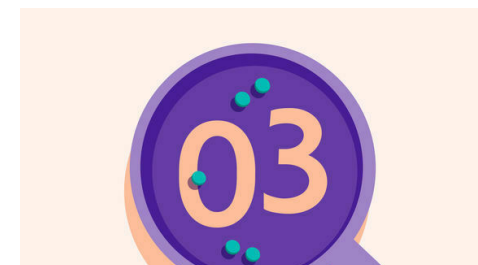
1. Prep ingredients

Fill a medium saucepan with **salted water** and bring to a boil. (If it boils before ready to cook orzo, place a lid on it and reduce heat slightly.) Scrub **carrots**, then trim ends, halve carrots lengthwise and thinly slice crosswise into half moons. Finely chop **2 teaspoons garlic**. Trim **scallions**, then thinly slice.



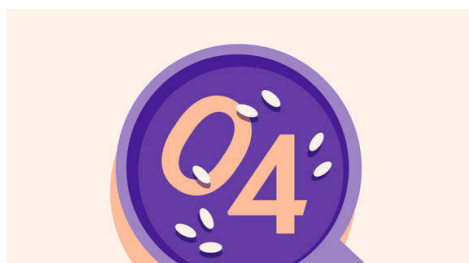
2. Cook beef

Heat **1 tablespoon oil** in a large skillet over medium-high. Add **beef** and season with **salt** and **pepper**. Cook, breaking up beef into large pieces with a spoon, until well browned, 3–5 minutes (it will continue to cook in steps 3 & 4). Drain **all but 1 tablespoon fat**, if necessary.



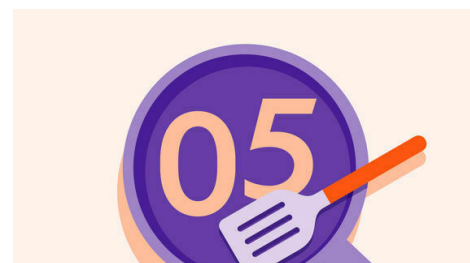
3. Add veggies & aromatics

Add **baharat spice blend**, **carrots**, **chopped garlic**, **all but 2 tablespoons of the scallions**, and a **pinch each of salt and pepper** to skillet with **beef**. Cook over medium heat, stirring, until veggies are softened and beef is cooked through, 2–3 minutes.



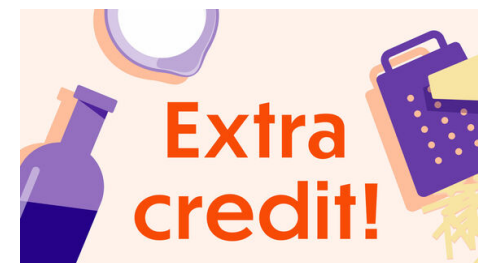
4. Simmer beef ragu

Add **tomato sauce** and **1 cup water** to skillet. Bring to a simmer. Cook **beef ragu** over medium-high heat, stirring occasionally, until sauce is thickened and carrots are tender, 8–10 minutes. Season to taste with **salt** and **pepper**.



5. Cook orzo & serve

Return water to a boil, if necessary. Add **orzo**; cook, stirring occasionally to prevent sticking, until al dente, 8–9 minutes. Drain and return orzo to saucepan; toss with **2 tablespoons butter**. Season to taste with **salt** and **pepper**. Season **ragu** to taste with **salt** and **pepper**. Serve **buttery orzo** topped with **beef ragu**. Sprinkle **reserved scallions** over top. Enjoy!



6. Top it off!

Serve this hearty dish topped with a quick homemade mint yogurt for a cool finish. Combine plain yogurt, fresh chopped mint, a splash of lemon juice, and even golden raisins if you're feeling adventurous.