

Oven-Baked Salsa Verde Orzo & Eggs

with Feta, Tomatoes & Spinach

2 or 4 SERVINGS

⌚ 35 MINS: 5 MINS ACTIVE
30 MINS INACTIVE

 **Blue Apron**
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Ingredients*



2 Pasture-Raised Eggs or 4 for 4 servings



4 oz Grape Tomatoes or ½ lb for 4 servings



2 Tbsps Crème Fraîche or 4 Tbsps for 4 servings



1 Single-Use Aluminum Tray or 2 for 4 servings



4 oz Orzo Pasta or ½ lb for 4 servings



½ oz Sweet Drop Peppers or 1 oz for 4 servings



1 ½ oz Feta Cheese or 3 oz for 4 servings



3 oz Baby Spinach or 5 oz for 4 servings



3 oz Caramelized Onions & Garlic or 6 oz for 4 servings



⅓ cup Salsa Verde or ⅔ cup for 4 servings



Serve with Blue Apron wine that has this symbol
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*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & make the base

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- In the tray or among the two trays if you're cooking 4 servings, combine the **spinach**, **pasta**, **salsa verde**, **tomatoes**, and **caramelized onions**.
- Add **1 cup of water** to the tray or to each tray if you're cooking 4 servings. Season with salt and pepper; stir to thoroughly combine.

2 Bake the tray & serve your dish

- Tightly cover the tray with foil and bake 20 minutes.
- Leaving the oven on, remove from the oven. Carefully remove and discard the foil.
- Add the **crème fraîche** and stir to combine.
- Using a spoon, create 2 shallow wells in the tray of **partially cooked base** or in each tray if you're cooking 4 servings.
- Carefully crack an **egg** into each well and season with salt and pepper.
- Return to the oven and bake 6 to 8 minutes, or until the egg whites are set and the yolks are cooked to your desired degree of doneness.
- Remove from the oven.
- Serve the **baked tray** garnished with the **peppers** and **cheese** (crumbling before adding). Enjoy!



When you're finished, rinse and recycle the tray.

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CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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