

# Oven-Baked Salsa Verde Orzo & Eggs

with Feta, Tomatoes & Spinach


4 SERVINGS


⌚ 35 MINS: 5 MINS ACTIVE  
30 MINS INACTIVE

 **Blue Apron**  
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## Ingredients\*

 4 Pasture-Raised Eggs

 ½ lb Grape Tomatoes


 4 Tbsps Crème Fraîche


 2 Single-Use Aluminum Trays

 ½ lb Orzo Pasta

 1 oz Sweetly Drop Peppers

 3 oz Feta Cheese

 5 oz Baby Spinach

 6 oz Caramelized Onions & Garlic

 ⅔ cup Salsa Verde

 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.
- Between the two trays, evenly divide the **spinach**, **pasta**, **salsa verde**, **tomatoes**, and **caramelized onions**.
- Add **1 cup of water** to each tray. Season with salt and pepper; stir to thoroughly combine.

## 2 Bake the trays & serve your dish

- Tightly cover the trays with foil and bake 20 minutes.
- Leaving the oven on, remove from the oven. Carefully remove and discard the foil.
- Evenly divide the **crème fraîche** between the two trays and stir to combine.
- Using a spoon, create 2 shallow wells in each tray of **partially cooked base**.
- 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 trays** 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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