

Orzo with VEGETABLES & FETA

MEDITERRANEAN DISHES

Ready in just 3 minutes

A fine selection of ready-to-eat meals with the aim of saving time and energy for modern and busy people who don't want to compromise quality. Just heat and eat! Discover a whole range of homemade Mediterranean recipes, handcrafted by our experienced chefs with care and the highest quality ingredients.





Orzo with **VEGETABLES** & FETA



FULLY COOKED READY IN 3'

WITH EXTRA VIRGIN OLIVE OIL

NO ADDITIONAL **PRESERVATIVES** AND ADDITIVES

Ingredients: 35% Cooked orzo [wheat semolina, water], vegetable broth [water, yeast extract, glucose syrup, sugar, dehydrated vegetables (carrots, onion, garlic), salt, olive oil, spice extracts (contain celery), natural flavourings, spices, herbs], 13% tomato, white wine (contains sulfites), extra virgin olive oil, 6,6% onion, 3,5% zucchini, 3,5% aubergine, 3,5% red pepper, 3,5% feta P.D.O. (sheep and goat milk, lactic acid culture, rennet, salt), butter, salt, garlic, oregano, herbs, spices.

Nutrition Declaration	Per 100g	Per serving 300g	%RI*
Energy 853kJ/204kcal		2559kJ/612kcal	31%
Fat	10,1g	30,3g	43%
of which saturates	3,0g	9,0g	45%
Carbohydrate	22,5g	67,5g	26%
of which sugars	2,4g	7,2g	8%
Proteins	4,6g	13,8g	28%
Salt	1,10g	3,30g	55%

^{*} RI (%) Reference Intake of an average adult 8400kJ/2000kcal

Shelf life 45 days.

Keep refrigerated at temperture 1°C - 5°C After opening keep refrigerated and consume within 24 hours. Suitable for freezing. Defrost thorough before use. Once defrosted (in refrigerator) consume within 24 hours.

NET WT: 300ge | 1 PORTION



REMOVE THE LABEL



MICROWAVE [750W] FOR 2 MINUTES



FOR 1 MINUTE



ALLOW TO STAND REMOVE THE FILM AND ENJOY

Before heating: remove the label without removing or puncturing the film

During heating: and steam infation are normal.

After heating: Check food is piping Any popping noises hot. Allow to stand for one minute.

Do not reheat once cold.

All cooking appliances vary.

Mediterranean **Recipes**

READY TO EAT IN 3 MINUTES.