VEGGIE-LOADED ORZO AND SAUSAGE

with Lemon and Parmesan



HELLO -

VEGGIE EXTRAVAGANZA

Tomatoes, zucchini, and bell pepper make for a fully loaded dish



Garlic

Parsley Red Onion



Grape Tomatoes Red Bell Pepper

Zucchini



Lemon



Orzo Pasta (Contains: Wheat)



Sweet Italian Sausage



Parmesan Cheese (Contains: Milk)

START STRONG

Leave as much grease in the pan as possible after cooking the sausage. Not only will it help the veggies cook, it'll make them extra tasty, too.

BUST OUT

- · Large pot
- Large pan
- Slotted spoon
- Strainer
- Oil (2 tsp | 4 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

Parsley ¼ oz | ¼ oz
Garlic 2 Cloves | 4 Cloves

Red Onion 1|1Grape Tomatoes 4 oz | 8 oz

• Zucchini 1 | 2

• Red Bell Pepper 1 | 2

Lemon 1 | 1Sweet Italian Sausage 9 oz | 18 oz

• Orzo Pasta 6 oz | 12 oz

• Parmesan Cheese ¼ Cup | ½ Cup

HELLO WINE

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Wash and dry all produce. Bring a large pot of salted water to a boil. Finely chop parsley. Mince or grate garlic. Halve, peel, and finely chop onion. Halve tomatoes. Halve zucchini lengthwise, then slice into 1/4-inch-thick half-moons.

then slice into ¼-inch-thick half-moons. Core and seed **bell pepper**, then thinly slice. Cut **lemon** into wedges. Slice **sausage** into ½-inch-thick rounds.



Once water is boiling, add **orzo** to pot. Cook, stirring occasionally, until al dente, 7-9 minutes. Carefully scoop out and reserve ¼ **cup pasta cooking water**, then drain.



SEAR SAUSAGE
Heat a drizzle of oil in a large pan
over medium-high heat. Add sausage
and cook until browned, 2-3 minutes per
side. Remove from pan with a slotted
spoon and set aside, keeping as much
grease in pan as possible.



Heat another drizzle of oil in same pan over medium heat. Add onion and zucchini. Cook, tossing, until softened, 5-6 minutes. Season with salt and pepper.



Add bell pepper and garlic to pan with zucchini. Cook, tossing, until bell peppers are softened, 2-4 minutes. Add tomatoes and cook until warmed through, 1-2 minutes. Season with salt and pepper.



FINISH AND SERVE
Toss orzo and sausage into pan
with veggie mixture. Stir in half the
Parmesan, a squeeze of lemon, and a
splash of pasta water. Add more water
as needed to create a loose consistency.
Season with salt and pepper. Divide
between plates, then garnish with
parsley and remaining Parmesan.

VIBRANT!

This pasta is anything but plain.