



# CHICKEN SAUSAGE FLATBREADS - DINNER ITALIAN ORZOTTO - LUNCH



**Dinner**  
**Lunch™**

**COOK IT ONCE, EAT IT TWICE**

Tonight's dinner extras transform into tomorrow's lunch.

**DINNER** | TOTAL: 40 MIN | CALORIES: 760

**LUNCH** | TOTAL: 5 MIN | CALORIES: 840

## INGREDIENTS FOR: 2-person | 4-person



Zucchini  
2 | 3



Oregano  
¼ oz | ½ oz



Italian Chicken  
Sausage Mix  
18 oz | 27 oz



Chicken Stock  
Concentrate  
1 | 1



Parmesan Cheese  
(Contains: Milk)  
½ Cup | ¾ Cup



Chili Flakes  
1 tsp | 2 tsp



Scallions  
2 | 2



Italian Seasoning  
2 TBSP | 3 TBSP



Orzo Pasta  
(Contains: Wheat)  
6 oz | 6 oz



Crushed Tomatoes  
13.76 oz | 27.52 oz



Flatbreads  
(Contains: Wheat)  
2 | 4



Mozzarella Cheese  
(Contains: Milk)  
1 Cups | 1½ Cups



**BUST OUT** • Grater • Medium bowl • Baking sheet • Small bowl • Large pan • Large bowl • 2 Reusable containers  
• Vegetable oil (2 tsp | 4 tsp) • Olive oil (2 tsp | 4 tsp) • Butter (2 TBSP | 4 TBSP) (Contains: Milk)



## DINNER



### 1 PREP

Preheat broiler to high (or preheat oven to 500 degrees). **Wash and dry all produce.** Cut one **zucchini** into ½-inch-thick rounds. Trim ends from remaining zucchini, then grate into a medium bowl using the large holes on a box grater. Trim, then thinly slice **scallions**, separating whites from greens. Pick **oregano leaves** from stems; discard stems and roughly chop leaves.

### 2 BROIL ZUCCHINI

Place **zucchini rounds** on a baking sheet. Toss with a large drizzle of **oil**. Season with **salt, pepper,** and **1 tsp Italian seasoning** (we'll use more later). Broil until browned and softened, 5-7 minutes. (**TIP:** Watch the zucchini carefully, as it may brown quickly.) Transfer zucchini to a small bowl. Reserve baking sheet for flatbreads. Adjust oven temperature to 450 degrees.

### 3 COOK SAUSAGE

Heat a large drizzle of **olive oil** in a large pan over medium heat (use a nonstick pan if you have one). Add **sausage**, half the **oregano**, and **2 tsp Italian seasoning**. Cook, breaking meat up into pieces, until browned and cooked through, 4-6 minutes. Remove from heat; transfer sausage to a large bowl.



### 4 COOK ORZO

Melt **1 TBSP butter** in same pan over medium-high heat. Add **orzo** and **scallion whites**; toss to coat. Cook, stirring often, until toasted, 2-3 minutes. Stir in **stock concentrate**, half the **tomatoes**, **1¾ cups water**, and **2 tsp Italian seasoning**. Bring to a boil and cook, stirring occasionally, until liquid has evaporated slightly, 5-6 minutes.

## LUNCH



### 5 PREP LUNCH FOR TWO

Stir **grated zucchini** into pan. Cook until zucchini is tender and **orzo** is al dente, 3-4 minutes. Stir in half the **sausage** and **1 TBSP butter**. Divide between containers. Sprinkle with **scallion greens** and **Parmesan**. Keep refrigerated until ready to eat. Enjoy at room temperature or microwaved to reheat.



### 6 BAKE AND SERVE FLATBREADS

Place **flatbreads** on baking sheet used for zucchini. Evenly spread with remaining **tomatoes**; season with **salt, pepper**, and remaining **Italian seasoning**. Top with **mozzarella, broiled zucchini**, and remaining **sausage**. Bake in oven until flatbreads are golden brown and cheese has melted, 4-6 minutes. Remove from oven and let rest 1-2 minutes. Scatter with **chili flakes** (to taste) and remaining **oregano**. Cut into slices, then serve.

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