



CAJUN-STYLE PORK SAUSAGE DIRTY RICE

with Smoky Red Pepper Crema

INGREDIENTS

2 PERSON | 4 PERSON



¾ Cup | 1½ Cups
Jasmine Rice



1 | 2
Chicken Stock Concentrate



1 | 2
Onion



2.5 oz | 5 oz
Celery



1 | 2
Bell Pepper*



2 | 4
Scallions



9 oz | 18 oz
Italian Pork Sausage



1 TBSP | 2 TBSP
Cajun Spice Blend



1 tsp | 2 tsp
Hot Smoked Paprika



4 TBSP | 8 TBSP
Smoky Red Pepper Crema
Contains: Milk



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THERE TOO. SCAN HERE TO GET HELP!

*The ingredient you received may be a different color.



HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



9 oz | 18 oz
Italian Chicken Sausage Mix

Calories: 750



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 750



HELLO

CAJUN SPICE BLEND

The flavorful mix adds spicy oomph to this stacked and loaded rice dish.

DOUBLE DUTY

Why separate the scallion whites from the greens? The whites are better for cooking while the greens are better for topping.

BUST OUT

- Small pot
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)

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*Pork Sausage is fully cooked when internal temperature reaches 160°.

*Chicken Sausage is fully cooked when internal temperature reaches 165°.



1 COOK RICE

- In a small pot, combine **rice**, **1¼ cups water (2¼ cups for 4 servings)**, **stock concentrate**, and a **pinch of salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to use in Step 4.



3 COOK SAUSAGE MIXTURE

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **onion** and cook, stirring, until translucent, 1-2 minutes.
- Remove **sausage*** from casing if necessary; discard casing. Add sausage to pan along with **celery**, **bell pepper**, **scallion whites**, **Cajun Spice Blend**, and **paprika**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. Season with **salt** and **pepper**.

Swap in **chicken sausage*** for pork sausage.



2 PREP

- **Wash and dry produce.**
- Halve, peel, and dice **onion** into ¼-inch pieces. Dice **celery** into ¼-inch pieces. Halve, core, and dice **bell pepper** into ¼-inch pieces. Trim and thinly slice **scallions**, separating whites from greens.



4 FINISH & SERVE

- Increase heat under pan with **sausage mixture** to high. Add another **drizzle of oil** and **cooked rice**; stir until well combined and warmed through. Taste and season with **salt** and **pepper**. Remove from heat.
- Divide **dirty rice** between bowls. Drizzle with **smoky red pepper crema** and sprinkle with **scallion greens**. Serve.