

## **INGREDIENTS**

2 PERSON | 4 PERSON



34 Cup | 11/2 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



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER 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 S Italian Chicken Sausage Mix



# **CAJUN-STYLE PORK SAUSAGE DIRTY RICE**

with Smoky Red Pepper Crema





## 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**

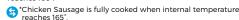
- Small pot
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)

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\*Pork Sausage is fully cooked when internal temperature





### 1 COOK RICE

• In a small pot, combine rice, 11/4 cups water (21/4 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.



- · Wash and dry produce.
- Halve, peel, and dice onion into 1/4-inch pieces. Dice celery into 1/4-inch pieces. Halve, core, and dice bell pepper into 1/4-inch pieces. Trim and thinly slice **scallions**, separating whites from greens.



## **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.



## **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.