



# PORK SAUSAGE & PEA RISOTTO

with Lemon & Parmesan

## INGREDIENTS

2 PERSON | 4 PERSON



9 oz | 18 oz  
Italian Pork Sausage



1 | 2  
Shallot



1 | 1  
Lemon



2 | 4  
Chicken Stock Concentrates



¾ Cup | 1½ Cups  
Arborio Rice



4 oz | 8 oz  
Peas



3 TBSP | 6 TBSP  
Parmesan Cheese  
Contains: Milk



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## 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: 890



PREP: 5 MIN | COOK: 50 MIN | CALORIES: 890





HELLO

## RISOTTO

A luscious Italian dish made with short-grain arborio rice

### STIR IT UP

Risotto needs a little TLC to become creamy and tender. Keep stirring as it simmers, adding warm stock in intervals.

### BUST OUT

- Large pan
- Zester
- Slotted spoon
- Medium pot
- Paper towels
- Kosher salt
- Black pepper
- Olive oil (1 tsp | 1 tsp)
- Butter (3 TBSP | 4 TBSP)  
Contains: Milk

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### 1 COOK SAUSAGE

- Remove **sausage\*** from casing if necessary; discard casing. Heat a **drizzle of olive oil** in a large pan over medium-high heat. Add sausage to pan and cook, breaking up meat into pieces, until browned and cooked through, 5-7 minutes.
- Turn off heat. Using a slotted spoon, transfer sausage to a paper-towel-lined plate, keeping as much **oil** in pan as possible.

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



### 2 PREP

- Meanwhile, **wash and dry produce**.
- Halve, peel, and mince **shallot**. Zest and quarter **lemon**
- In a medium pot, combine **4 cups water (7 cups for 4)** and **stock concentrates**. Bring to a boil, then reduce to a low simmer. **(You'll use the simmering stock in step 4.)**



### 3 COOK SHALLOT

- Melt **1 TBSP butter** in pan used for sausage over medium heat. Add **shallot** and season with **salt** and **pepper**. Cook, stirring, until softened, 2-3 minutes.



### 4 START RISOTTO

- Add **rice** and **½ cup stock** to pan with **shallot**. Bring to a simmer and cook, stirring, until liquid has mostly absorbed. Repeat with remaining stock—adding ½ cup at a time and stirring until liquid has absorbed—until rice is al dente and risotto is creamy, 25-30 minutes. **TIP: Depending on the size of your pan, you may need a little more or a little less liquid.**



### 5 FINISH RISOTTO

- Once **risotto** is done, stir in **sausage**, **peas**, **half the Parmesan**, **2 TBSP butter (3 TBSP for 4 servings)**, and a **squeeze of lemon juice** to taste. Season generously with **salt** and **pepper**.



### 6 SERVE

- Divide **risotto** between bowls. Top with **lemon zest** and **remaining Parmesan**. Serve with any **remaining lemon wedges** on the side.

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

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