

# INGREDIENTS 2 PERSON | 4 PERSON 9 oz | 18 oz 1 2 1 1 Italian Pork Shallot Lemon Sausage 2 4 34 Cup | 11/2 Cups 4 oz 8 oz Chicken Stock Arborio Rice Peas Concentrates 3 TBSP | 6 TBSP Parmesan Cheese **Contains: Milk**



5

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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 S Italian Chicken Sausage Mix

# **PORK SAUSAGE & PEA RISOTTO**

with Lemon & Parmesan



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

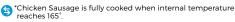
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\*Pork Sausage is fully cooked when internal temperature reaches 160°.





#### 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.)



#### 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.