



CREAMY TOMATO & CHICKEN SAUSAGE RISOTTO

with Marinated Tomato & Parmesan

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2

Crushed Tomatoes



1 | 2

Tomato



1 | 2

Onion



¼ oz | ½ oz
Parsley



5 tsp | 5 tsp
Red Wine Vinegar



9 oz | 18 oz
Italian Chicken Sausage Mix



¾ Cup | 1½ Cups
Arborio Rice



2 | 4
Chicken Stock Concentrates



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



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HELLO

ARBORIO RICE

Extra-starchy arborio makes risotto luscious and creamy.



PREP: 10 MIN | COOK: 50 MIN | CALORIES: 900



STIR IT UP

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

BUST OUT

- Large pot
- Small bowl
- Large pan
- Slotted spoon
- Paper towels
- Kosher salt
- Black pepper
- Sugar ($\frac{3}{4}$ tsp | 1½ tsp)
- Olive oil (2 tsp | 2 tsp)
- Cooking oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 4 TBSP)
Contains: Milk

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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1 PREP & MAKE STOCK

- In a large pot, combine **crushed tomatoes** and **5 cups water (10 cups for 4 servings)**; season with $\frac{1}{2}$ tsp **sugar (1 tsp for 4)**, **salt**, and **pepper**. Cover and bring to a boil, then reduce to a low simmer.
- Meanwhile, **wash and dry produce**.
- Dice **tomato** into $\frac{1}{2}$ -inch pieces. Halve, peel, and finely dice **onion**. Roughly chop **parsley**.



4 COOK RISOTTO

- Add **rice**, **stock concentrates**, and **1 cup tomato stock** to pan; stir until liquid has mostly absorbed. Repeat with remaining stock, adding $\frac{1}{2}$ cup at a time and stirring until liquid has mostly absorbed, until rice is al dente and mixture is creamy, 20-25 minutes. **TIP: You might not need all the stock for the risotto.**
- Season generously with **salt** and **pepper**.



2 MARINATE TOMATO

- In a small bowl, combine **diced tomato**, **half the vinegar (all for 4 servings)**, $\frac{1}{4}$ tsp **sugar** ($\frac{1}{2}$ tsp for 4), and a **large drizzle of olive oil**; season with **salt** and **pepper**.
- Set aside, stirring occasionally, until ready to serve.



5 FINISH RISOTTO

- Once **risotto** is done, remove from heat and stir in **cooked sausage**, **sour cream**, **half the parsley**, **half the Parmesan**, and **2 TBSP butter (4 TBSP for 4 servings)**. Taste and season with **salt** and **pepper** if desired.



3 START RISOTTO

- Heat a **drizzle of oil** in a large pan over medium heat. Add **sausage*** and cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. Using a slotted spoon, transfer sausage to a paper-towel-lined plate, keeping as much oil in pan as possible.
- Add another **drizzle of oil** to pan. Add **onion**; cook, stirring occasionally, until lightly browned, 2-3 minutes. Season with **salt** and **pepper**.



6 SERVE

- Divide **risotto** between shallow bowls.
- Spoon **marinated tomato (draining first)** in center of risotto. Sprinkle with **remaining Parmesan** and garnish with **remaining parsley**. Serve.

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