



CHICKEN SAUSAGE ORZOTTO

with Mozzarella, Zucchini, and Tomatoes



HELLO ORZOTTO

Cooking pasta risotto-style means one pan, less water, and easy-peasy cleanup.

PREP: 5 MIN | TOTAL: 35 MIN | CALORIES: 498
^^ Times ^^



Zucchini



Italian Chicken Sausage Meat



Orzo Pasta
(Contains: Wheat)



Crushed Tomatoes



Panko Breadcrumbs
(Contains: Wheat)



Scallions



Italian Seasoning



Chicken Stock Concentrate



Mozzarella Cheese
(Contains: Milk)

START STRONG

Speedy chef? Save time by cooking the sausage first as instructed in step 2, then heading back to step 1 and doing your prep while the meat sizzles.

BUST OUT

- Grater
- Large pan
- Large bowl
- Paper towel
- Vegetable oil (2 TBSP)
- Butter (4 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 4-person

- | | |
|--------------------------------|----------|
| • Zucchini | 2 |
| • Scallions | 4 |
| • Italian Chicken Sausage Meat | 18 oz |
| • Italian Seasoning | 2 TBSP |
| • Orzo Pasta | 12 oz |
| • Chicken Stock Concentrates | 2 |
| • Crushed Tomatoes | 13.76 oz |
| • Mozzarella Cheese | 1 Cup |
| • Panko Breadcrumbs | 1 Cup |

WINE CLUB

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1 PREHEAT AND PREP

Wash and dry all produce. Preheat broiler to high or oven to 500 degrees. Trim ends from **zucchini**, then grate using large holes of a grater. Trim, then thinly slice **scallions**, separating greens and whites.



4 COOK ORZO

Melt **2 TBSP butter** in same pan over medium-high heat, then add **orzo** and toss to coat. Toast, tossing often, until golden, 2-3 minutes. Stir in **3 cups water, stock concentrates, tomatoes,** and remaining **Italian seasoning.** Bring to a boil and cook, stirring occasionally, until orzo is al dente, about 12 minutes.



2 COOK SAUSAGE

Heat **1 TBSP oil** in a large pan over medium-high heat (use an ovenproof pan if you have one). Add **sausage** and **1 TBSP Italian seasoning** (1 packet—we'll use the other later). Break up meat into pieces and cook until no longer pink, 3-5 minutes. Transfer to a large paper-towel-lined bowl and set aside.



5 TOP ORZO

Drain any excess liquid from **sausage** and **zucchini**, then stir them into **orzo** in pan. Add another **2 TBSP butter** and stir to melt. Season with **salt** and **pepper.** Remove pan from heat. (**TIP:** Transfer contents of pan to a baking dish at this point if your pan is not ovenproof.) Sprinkle **mozzarella** and **panko** evenly over pan or dish.



3 COOK ZUCCHINI

Add **zucchini, scallion whites,** and another **1 TBSP oil** to same pan over medium-high heat. Cook, tossing, until tender and zucchini has shrunk by about a third, about 5 minutes. Season with **salt** and **pepper.** Transfer to bowl with **sausage.** Wipe out pan.



6 BROIL AND SERVE

Place pan or dish under broiler—surface should be about 3 inches from flame. Broil until **panko** is golden brown and **mozzarella** melts, 2-3 minutes. (**TIP:** Keep an eye out for any burning.) Remove from broiler, then scatter with **scallion greens** and divide between plates.

FRESH TALK

What would you do if you were as tall as a giant?

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