



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: 800**



Zucchini



Scallions



Italian Chicken Sausage Mix



Italian Seasoning



Orzo Pasta
(Contains: Wheat)



Chicken Stock Concentrates



Crushed Tomatoes



Mozzarella Cheese
(Contains: Milk)



Panko Breadcrumbs
(Contains: Wheat)

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 towels
- Vegetable oil (4 tsp)
- Butter (4 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 4-person

- Zucchini 2
- Scallions 4
- Italian Chicken Sausage Mix 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 PREP

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



2 COOK SAUSAGE

Heat a large drizzle of **oil** in a large pan over medium-high heat (use an ovenproof pan if you have one). Add **sausage** and **1 TBSP Italian Seasoning** (we'll use the rest later). Cook, breaking up meat into pieces, until browned and cooked through, 3-5 minutes. Turn off heat; transfer to a large paper-towel-lined bowl.



3 COOK ZUCCHINI

Add **zucchini, scallion whites**, and another large drizzle **oil** to same pan over medium-high heat. Cook, stirring, 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.



4 COOK ORZO

Melt **2 TBSP butter** in same pan over medium-high heat, then add **orzo**. Toast, stirring 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.



5 TOP ORZOTTO

Drain any excess liquid from **sausage** and **zucchini**, then stir both into **orzo** in pan. Stir in another **2 TBSP butter** until melted. Season with **salt** and **pepper**. Turn off 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.



6 BROIL AND SERVE

Place pan or dish under broiler—surface should be about 3 inches from heat. 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 **orzotto** between plates or bowls.

FRESH TALK

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

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