

INGREDIENTS

2 PERSON | 4 PERSON



9 oz | 18 oz Italian Pork Sausage



1/4 Cup | 1/2 Cup Monterey Jack Cheese Contains: Milk



3 | 6 Chicken Stock Concentrates



4 TBSP | 8 TBSP Sour Cream Contains: Milk



1/2 Cup | 1 Cup Jasmine Rice



1 | 1 Yellow Onion



1 | 2 Bell Pepper*



1.5 oz | 3 oz Tomato Paste



1 TBSP | 2 TBSP Cajun Spice Dend



1 | 2 Roma Tomato



Hot Sauce



¼ oz | ¼ oz Parsley

*The ingredient you received may be a different color.

**In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package rest assured it contains the correct amount.



HelloCustom

2 PERSON | 4 PERSON

If you chose a different protein or veggie when placing your order, follow the **HelloCustom** instructions on the flip side of this card to learn how to modify your meal.

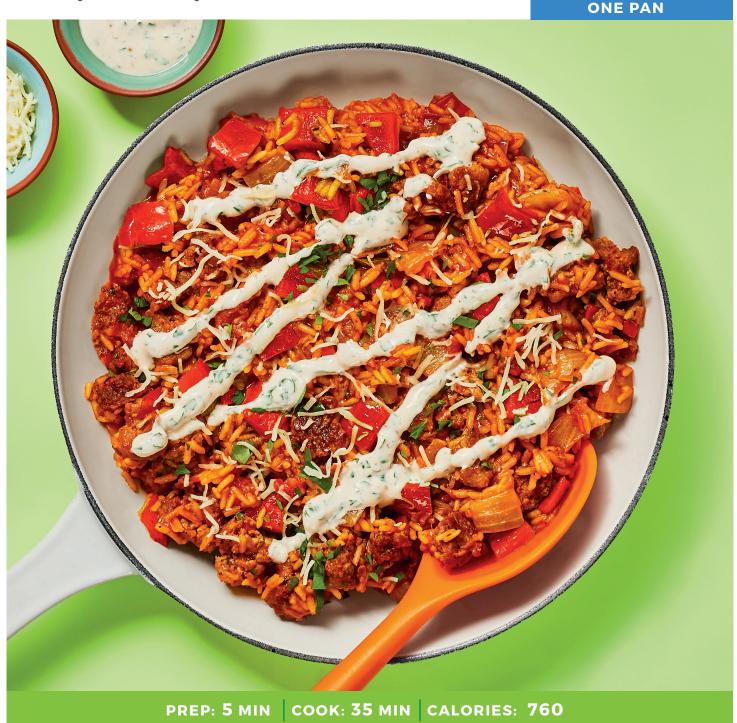


9 oz | 18 oz Sausage Mix**



ONE-PAN CAJUN PORK SAUSAGE SKILLET

with Dirty Rice & Parsley Crema



5



HELLO

DIRTY RICE

A classic Louisiana dish traditionally made with chicken livers—here, we've swapped in ultra-flavorful pork sausage.

JUST IN CASE

Our preferred technique for removing a sausage casing, as you will need to do in step 1? Using the tip of your knife, make a shallow slit along the length of the sausage, then peel away and discard the casing.

BUST OUT

- Medium pan
- Slotted spoon
- Paper towels
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)

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



1 PREP

- · Wash and dry produce.
- Core, deseed, and dice bell pepper into ½-inch pieces. Halve, peel, and dice half the onion (whole onion for 4 servings) into ½-inch pieces. Dice tomato into ½-inch pieces.
- Remove sausage* from casing; discard casing.
- (No need to remove casing from chicken sausage—there is none!)



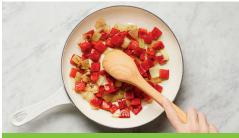
4 COOK RICE SKILLET

- Add rice, tomato, and tomato paste to pan with veggies. Season with Cajun Spice, ½ tsp salt (1 tsp for 4 servings), a pinch of pepper, and up to half the hot sauce to taste. Cook, stirring frequently, 30 seconds.
- Add stock concentrates and 1½ cups water (3 cups for 4) to pan and bring to a boil. Cook, stirring occasionally, until liquid has reduced by half, 3-4 minutes.
- Return sausage to pan. Cover pan and reduce heat to low; cook until sausage is cooked through and rice is tender, 15-18 minutes. TIP: Add a splash of water if pan seems dry.



2 COOK SAUSAGE

- Heat a drizzle of oil in a medium, preferably nonstick, pan over medium-high heat (use a large pan for 4 servings). Add sausage and cook, breaking up meat into pieces, until browned, 3-4 minutes (it'll finish cooking later).
- Using a slotted spoon, transfer sausage to a paper-towel-lined plate, keeping as much oil in pan as possible.
- Simply cook through this step as instructed, swapping in **chicken** sausage* for pork sausage.



3 COOK VEGGIES

 Heat a drizzle of oil in same pan over medium-high heat. Add bell pepper and diced onion; cook, stirring occasionally, until lightly browned, 2-3 minutes. Season with salt and pepper.



5 MAKE PARSLEY CREMA

- While rice cooks, pick parsley leaves from stems; finely chop leaves.
- In a small bowl, combine sour cream, half the chopped parsley, and remaining hot sauce to taste. Season with salt and pepper. Stir in water 1 tsp at a time until mixture reaches a drizzling consistency.



6 FINISH & SERVE

- Stir remaining chopped parsley into rice skillet. Season with salt and pepper to taste. Top with Monterey Jack and parsley crema.
- Divide between plates and serve.

^{*}Pork Sausage is fully cooked when internal temperature reaches 160° .