



# ONE-PAN CAJUN PORK SAUSAGE SKILLET

with Dirty Rice & Parsley Crema

ONE PAN

## INGREDIENTS

2 PERSON | 4 PERSON



9 oz | 18 oz  
Italian Pork Sausage



½ Cup | 1 Cup  
Jasmine Rice



1 | 1  
Yellow Onion



¼ Cup | ½ Cup  
Monterey Jack Cheese  
Contains: Milk



1 | 2  
Bell Pepper\*



1.5 oz | 3 oz  
Tomato Paste



3 | 6  
Chicken Stock Concentrates



1 TBSP | 2 TBSP  
Cajun Spice Blend



2 tsp | 4 tsp  
Hot Sauce



4 TBSP | 8 TBSP  
Sour Cream  
Contains: Milk



1 | 2  
Roma Tomato



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  
Italian Chicken Sausage Mix\*\*

Calories: 700



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 760



# HELLO FRESH

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

🔗 \*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.



### 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.



### 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**.



### 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.