



# ONE-PAN ORZO ITALIANO

with Chicken Sausage, Tomatoes, and Spinach



## HELLO ONE-PAN ORZO

Put away that colander: everything's made in a single pan (hello, easiest cleanup ever)!

**PREP: 10 MIN** | **TOTAL: 30 MIN** | **CALORIES: 570**



Garlic



Lemon



Parsley



Orzo Pasta  
(Contains: Wheat)



Mozzarella Cheese  
(Contains: Milk)



Parmesan Cheese  
(Contains: Milk)



Baby Spinach



Grape Tomatoes



Italian Chicken Sausage



Italian Seasoning



Chicken Stock Concentrates



Panko Breadcrumbs  
(Contains: Wheat)



## START STRONG

If rice-shaped orzo is unfamiliar to anyone in your family, let them know that it's a pasta, just like spaghetti, macaroni, or any of their other favorite shapes.

## BUST OUT

- Large pan
- Olive oil (2 tsp)

## INGREDIENTS

Ingredient 4-person

- |                              |          |
|------------------------------|----------|
| • Garlic                     | 2 Cloves |
| • Baby Spinach               | 5 oz     |
| • Lemon                      | 1        |
| • Grape Tomatoes             | 8 oz     |
| • Parsley                    | ½ oz     |
| • Italian Chicken Sausage    | 12 oz    |
| • Orzo Pasta                 | 1½ Cups  |
| • Italian Seasoning          | 1 TBSP   |
| • Chicken Stock Concentrates | 2        |
| • Mozzarella Cheese          | ½ Cup    |
| • Panko Breadcrumbs          | ½ Cup    |
| • Parmesan Cheese            | ½ Cup    |

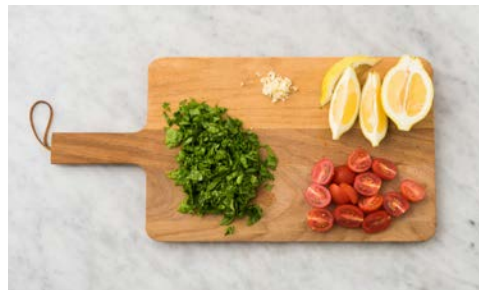
## HELLO WINE



### PAIR WITH

Come si dice?! Rosso Salento Primitivo, 2015

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## 1 PREHEAT AND PREP

**Wash and dry all produce.** Preheat broiler to high. Mince **garlic**. Finely chop **spinach** until you have 2 cups of very packed spinach. Halve **lemon**; cut one half into wedges. Halve **tomatoes**. Pick **parsley** leaves from stems and finely chop; discard stems. Remove 4 links **sausage** from casings (use other links as you like).



## 4 FINISH ORZOTTO

Add **4 cups water, stock concentrates**, and a pinch of **salt** to same pan. Bring to a boil, then lower heat to medium. Let simmer, stirring occasionally, until **orzo** is almost al dente, 7-9 minutes. Stir in **chopped spinach** and cook until wilted, about 3 minutes more. **TIP:** If mixture seems dry, add water ¼ cup at a time until loose.



## 2 COOK SAUSAGE

Heat a large drizzle of **olive oil** in a large, tall-sided pan over medium-high heat (use an ovenproof pan if you have one). Add **sausage**, breaking up meat into pieces. Cook until just browned, about 3 minutes.



## 5 BROIL ORZOTTO

Stir **mozzarella** and a squeeze of **lemon** into pan. Season with **salt, pepper**, and more lemon to taste. (**TIP:** If your pan is not ovenproof, transfer mixture to a baking dish at this point.) Sprinkle **panko** and **Parmesan** over top of orzotto. Broil until panko is golden brown, 1-3 minutes.



## 3 START ORZOTTO

Add **tomatoes** and **garlic** to pan with sausage. Cook, stirring occasionally, until tomatoes start to wilt, 2-3 minutes. Add **1½ cups orzo** (we sent more) and **Italian seasoning**. Cook, stirring, until orzo is coated in juices, about 1 minute. Season with **salt** and **pepper**.



## 6 PLATE AND SERVE

Divide **orzotto** between plates. Sprinkle **parsley** over top. Serve with **lemon wedges** on the side for squeezing over.

## FRESH TALK

Who can name the country with a flag that's red, white, and green (the same colors as this dish)?

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