



ONE-PAN ORZO ITALIANO

with Chicken Sausage, Tomatoes, and Spinach



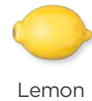
HELLO ONE-PAN ORZO

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 Meat



Italian Seasoning



Chicken Stock Concentrate



Panko Breadcrumbs
(Contains: Wheat)

START STRONG

Don't forget to stir the orzotto as it cooks. This will keep it from sticking to the pan and ensure that it turns out perfectly creamy.

BUST OUT

- Large pan
- Olive oil (1 tsp | 2 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- Garlic 2 Cloves | 2 Cloves
- Baby Spinach 5 oz | 5 oz
- Lemon 1 | 1
- Grape Tomatoes 4 oz | 8 oz
- Parsley ¼ oz | ½ oz
- Italian Chicken Sausage Meat 9 oz | 18 oz
- Orzo Pasta ¾ Cup | 1½ Cups
- Italian Seasoning ½ TBSP | 1 TBSP
- Chicken Stock Concentrate 1 | 2
- Mozzarella Cheese ¼ Cup | ½ Cup
- Panko Breadcrumbs ¼ Cup | ½ Cup
- Parmesan Cheese ¼ Cup | ½ Cup

WINE CLUB

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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 1 cup very packed spinach. Halve **lemon**; cut one half into wedges for serving. Halve **tomatoes**. Pick **parsley leaves** from stems and finely chop; discard stems.



4 FINISH ORZOTTO

Add **2 cups water, stock concentrate**, and a pinch of **salt** to same pan. Bring to a boil, then lower heat to medium. Let simmer, stirring occasionally, until **orz** 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 drizzle of **olive oil** in a large, tall-sided pan over medium-high heat (use an ovenproof pan if you have one). Add **sausage** to pan. Break up meat into pieces. Cook until just browned, about 3 minutes.



5 BROIL ORZOTTO

Stir **¼ cup mozzarella** (we sent more) 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 **¼ cup panko** (we sent more) 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 **¾ cup orzo** and **½ TBSP Italian seasoning** (we sent more of both). 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.

BUON APPETITO!

Use the extra sausage in a breakfast sandwich—make it Italian-inspired with the seasoning!

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