



ONE-PAN ORZO ITALIANO

with Chicken Sausage, Tomatoes, and Spinach



HELLO ONE-PAN ORZO

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

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 610**



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 |
| • Italian Chicken Sausage | 12 oz |
| • Parsley | ¼ 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
Bonelli's Eagle
Languedoc-la-Clape Rouge, 2016

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



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. Cut **lemon** in half; cut one half into wedges. Cut **tomatoes** in half. Remove **sausage** from casings of 4 links (use the others as you like). Pick **parsley** leaves from stems and finely chop; discard stems.



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 **spinach** and cook until wilted, about 3 minutes more. **TIP:** If mixture seems dry, add water ¼ cup at a time until loosened.



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 cup orzo** (we sent more) and **Italian seasoning**. Cook, stirring, until orzo is coated in juices, 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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