



PORK SAUSAGE & BELL PEPPER RISOTTO

with Parmesan & Lemon



HELLO BELL PEPPER

Roasting brings out a slightly smoky, caramelized flavor from this sweet veg.

PREP: 5 MIN

TOTAL: 45 MIN

CALORIES: 860



Italian Pork Sausage



Chicken Stock Concentrates



Bell Pepper*



Garlic



Lemon



Arborio Rice



Parmesan Cheese
(Contains: Milk)



Scallions



Italian Seasoning

*Your bell pepper may be orange, yellow, or red. No matter what the color, it will still be delicious!

START STRONG

Our preferred technique for removing sausage casing, as you will in step 2? 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 pot
- Large pan
- Slotted spoon
- Paper towels
- Baking sheet
- Olive oil (4 tsp | 4 tsp)
- Butter (2 TBSP | 3 TBSP)
(Contains: Milk)
- Kosher salt
- Black pepper

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|------------------------------|---------------------|
| • Chicken Stock Concentrates | 2 4 |
| • Scallions | 2 4 |
| • Bell Pepper | 1 2 |
| • Garlic | 2 Cloves 4 Cloves |
| • Lemon | 1 2 |
| • Italian Pork Sausage* | 9 oz 18 oz |
| • Arborio Rice | ¾ Cup 1½ Cups |
| • Italian Seasoning | 1 tsp 2 tsp |
| • Parmesan Cheese | ¼ Cup ½ Cup |

* Pork Sausage is fully cooked when internal temperature reaches 160 degrees.



1 SIMMER STOCK & PREP

Adjust rack to top position and preheat oven to 425 degrees. In a medium pot, combine **stock concentrates** and **4 cups water** (7 cups water for 4 servings). Bring to a simmer, then reduce heat to low. **Wash and dry all produce.** Trim and thinly slice **scallions**, separating whites from greens. Halve, core, and slice **bell pepper** into ½-inch-thick strips. Mince or grate **garlic**. Quarter **lemon**.



4 FINISH RISOTTO

Repeat process with remaining **stock**—adding ½ cup at a time and stirring until liquid has absorbed—until **rice** is al dente and mixture is creamy, 25-30 minutes. **TIP:** Depending on the size of your pan, you may need a little more or a little less liquid.



2 COOK SAUSAGE

Remove **sausage** from casing; discard casing. Heat a large drizzle of **olive oil** in a large pan over medium-high heat. Add sausage and cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. Using a slotted spoon, transfer sausage to a paper-towel-lined plate, leaving as much oil in the pan as possible.



5 ROAST BELL PEPPER

While risotto simmers, toss **bell pepper** on a baking sheet with a large drizzle of **olive oil** and remaining **Italian Seasoning**. Season with **salt** and **pepper**. Roast on top rack until softened and lightly charred, 15-20 minutes. Remove from oven.



3 START RISOTTO

Heat pan with reserved **oil** over medium heat; add **scallion whites**, **garlic**, **rice**, and half the **Italian Seasoning** (you'll use the rest later). (**TIP:** If pan is dry, add another drizzle of olive oil.) Cook, stirring, until scallion whites are softened and rice is translucent, 1-2 minutes. Add ½ **cup stock**; stir, scraping up any browned bits from bottom of pan, until liquid has mostly absorbed.



6 FINISH & SERVE

Once **risotto** is done, stir in **sausage**, **roasted bell pepper**, half the **Parmesan**, and **2 TBSP butter** (3 TBSP for 4 servings). Add a squeeze of **lemon juice** to taste and season with **salt** and **pepper**. Divide between bowls and sprinkle with **scallion greens** and remaining Parmesan. Serve with remaining **lemon wedges** on the side.

MR. RICE GUY

Risotto is one of our fave customizable dishes—try it again with shrimp, peas, and lemon zest stirred in.



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