



PORK SAUSAGE & BELL PEPPER RISOTTO

with Parmesan & Lemon



HELLO BELL PEPPER

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

PREP: 5 MIN | TOTAL: 45 MIN | CALORIES: 850



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

Risotto needs a little attention to become creamy and evenly tender. Don't forget to check in on it and stir while it simmers, adding stock in intervals along the way.

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
- Garlic 1 Clove | 2 Cloves
- Bell Pepper 1 | 2
- Lemon 1 | 1
- 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 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. Peel and mince or grate **garlic**. Halve, core, and slice **bell pepper** into ½-inch-thick strips. Quarter **lemon**.



4 FINISH RISOTTO

Repeat process with remaining **stock**—adding ½ cup at a time and stirring until liquid has mostly 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 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.



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 any 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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