

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4 Chicken Stock Concentrates



1 Clove | 2 Cloves Garlic



1 | 2 Lemon



3/4 Cup | 11/2 Cups Arborio Rice



1 tsp | 2 tsp Italian Seasoning

2 4

Scallions

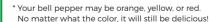
Bell Pepper*

Italian Pork

Sausage



¼ Cup | ½ Cup Parmesan Cheese Contains: Milk



HELLO

BELL PEPPER

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

PORK SAUSAGE & BELL PEPPER RISOTTO

with Parmesan & Lemon



15



STIR THINGS UP

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
- Kosher salt
- Black pepper
- Olive oil (4 tsp | 4 tsp)
- Butter (2 TBSP | 3 TBSP)
 Contains: Milk

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* Pork Sausage is fully cooked when internal temperature reaches 160°



1 SIMMER STOCK & PREP

- Adjust rack to top position and preheat oven to 425 degrees. Wash and dry all produce.
- 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.
- 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**.



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.



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.



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.



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.



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.

/K 55-15