



PORK SAUSAGE & BELL PEPPER RISOTTO

with Parmesan & Lemon

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Chicken Stock Concentrates



2 | 4
Scallions



1 Clove | 2 Cloves
Garlic



1 | 2
Bell Pepper*



1 | 2
Lemon



9 oz | 18 oz
Italian Pork Sausage



¾ Cup | 1½ Cups
Arborio Rice



1 TBSP | 1 TBSP
Italian Seasoning



¼ Cup | ½ Cup
Parmesan Cheese
Contains: Milk



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

*The ingredient you received may be a different color.



HelloCustom

2 PERSON | 4 PERSON

If you chose a different protein or veggie when placing your order, follow the **HelloCustom** instructions on the flip side of this card to learn how to modify your meal.



9 oz | 18 oz
Italian Chicken Sausage Mix

Calories: 840



PREP: 5 MIN | COOK: 45 MIN | CALORIES: 910



HELLO FRESH

HELLO

RISOTTO

This Italian dish is made with starchy short-grain arborio rice, which makes every bite extra luscious.

STIR IT UP

Risotto needs a little TLC to become creamy and evenly tender. Don't forget to check in on it and keep stirring as 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°.

*Chicken Sausage is fully cooked when internal temperature reaches 165°.



1 SIMMER STOCK & PREP

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



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.
- Turn off heat. Using a slotted spoon, transfer sausage to a paper-towel-lined plate, leaving as much **oil** in pan as possible.

↻ Swap in **chicken sausage*** for pork sausage. (No need to discard casing—there is none!)



5 ROAST BELL PEPPER

- While risotto simmers, toss **bell pepper** on a baking sheet with a **large drizzle of olive oil** and **1 tsp Italian Seasoning (1½ tsp for 4 servings)**. (Use the rest of the Italian Seasoning as you like.) 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 **½ tsp Italian Seasoning (1 tsp for 4 servings; you'll use more 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.

WK 24-5