



# PORK SAUSAGE & PEA RISOTTO

with Lemon & Parmesan

## INGREDIENTS

2 PERSON | 4 PERSON



9 oz | 18 oz  
Italian Pork Sausage



1 | 2  
Shallot



1 | 1  
Lemon



2 | 4  
Chicken Stock Concentrates



3/4 Cup | 1 1/2 Cups  
Arborio Rice



4 oz | 8 oz  
Peas



3 TBSP | 6 TBSP  
Parmesan Cheese  
Contains: Milk



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## HelloCustom

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz  
Chicken Breast Strips

Calories: 790



9 oz | 18 oz  
Italian Chicken Sausage Mix

Calories: 890



PREP: 5 MIN | COOK: 50 MIN | CALORIES: 1010



HELLO

## RISOTTO

A luscious Italian dish made with short-grain arborio rice

### STIR IT UP

Risotto needs a little TLC to become creamy and tender. Keep stirring as it simmers, adding warm stock in intervals.

### BUST OUT

- Large pan
- Zester
- Slotted spoon
- Medium pot
- Paper towels
- Kosher salt
- Black pepper
- Olive oil (1 tsp | 1 tsp)
- Butter (3 TBSP | 4 TBSP)  
Contains: Milk

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

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

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### 1 COOK SAUSAGE

- Remove **sausage\*** from casing; discard casing.
- Heat a **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, 5-7 minutes.
- Turn off heat. Using a slotted spoon, transfer sausage to a paper-towel-lined plate, keeping as much **oil** in pan as possible.

- 🍳 Pat **chicken\*** dry with paper towels and season all over with **salt and pepper**. Swap in chicken or **sausage\*** for pork. Cook through remaining step as instructed.



### 4 START RISOTTO

- Add **rice** and  $\frac{1}{2}$  **cup stock** to pan with **shallot**. Bring to a simmer and cook, stirring, until liquid has mostly absorbed. Repeat with remaining stock—adding  $\frac{1}{2}$  cup at a time and stirring until liquid has absorbed—until rice is al dente and risotto 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 PREP

- Meanwhile, **wash and dry produce**.
- Halve, peel, and mince **shallot**. Zest and quarter **lemon**.
- In a medium pot, combine **4 cups water (7 cups for 4)** and **stock concentrates**. Bring to a boil, then reduce to a low simmer. (**You'll use the simmering stock in step 4.**)



### 5 FINISH RISOTTO

- Once **risotto** is done, stir in **sausage**, **peas**, **half the Parmesan**, **2 TBSP butter (3 TBSP for 4 servings)**, and a **squeeze of lemon juice** to taste. Season generously with **salt and pepper**.
- 🍳 Stir **sausage** into **risotto** along with **peas**.



### 3 COOK SHALLOT

- Melt **1 TBSP butter** in pan used for sausage over medium heat. Add **shallot** and season with **salt and pepper**. Cook, stirring, until softened, 2-3 minutes.
- 🍳 Use pan used for chicken or **sausage** here.



### 6 SERVE

- Divide **risotto** between bowls. Top with **lemon zest** and **remaining Parmesan**. Serve with any **remaining lemon wedges** on the side.
- 🍳 Serve **chicken** atop bowls.