

INGREDIENTS

2 PERSON | 4 PERSON



Italian Pork Sausage



Chicken Stock Concentrates



¼ Cup | ½ Cup Parmesan Cheese Contains: Milk





3/4 Cup | 11/2 Cups Arborio Rice



4 oz | 8 oz Peas

Lemon

(3)

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.

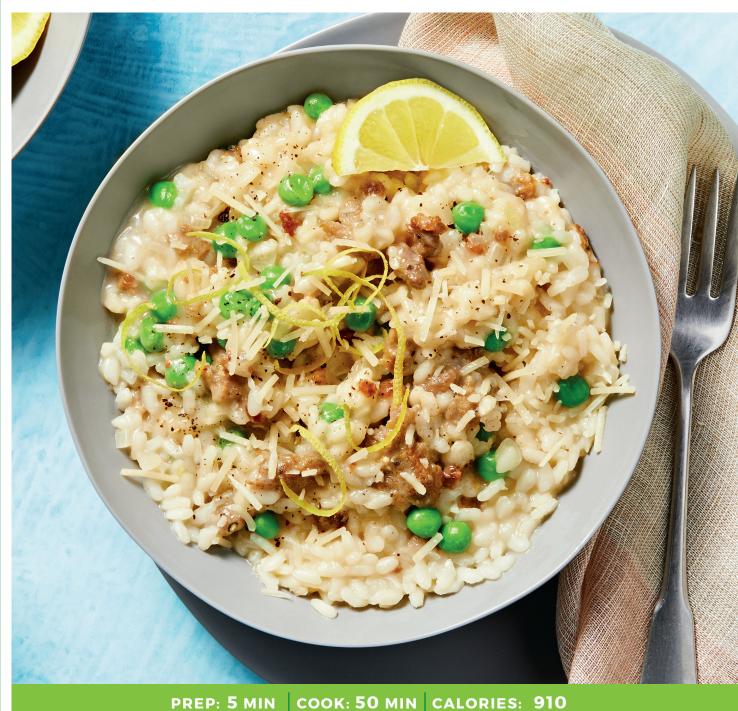


9 oz | 18 oz S Italian Chicken Sausage



PORK SAUSAGE & PEA RISOTTO

with Lemon & Parmesan





HELLO

RISOTTO

This Italian-style dish is made with short-grain arborio rice, which has starches that make it 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 stir while it simmers, adding stock in intervals along the way.

BUST OUT

- Large pan
- Slotted spoon
- Paper towels
- Zester
- · Medium pot
- 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°.

(5) *Chicken Sausage is fully cooked when internal temperature



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.
- Swap in **chicken sausage*** for pork sausage. (No need to remove the casing—there is none!)



2 PREP

- Meanwhile, wash and dry produce.
- Halve, peel, and mince shallot. Zest and quarter lemon (for 4 servings, zest one lemon and quarter both).
- 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.)



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.



4 START RISOTTO

Add rice and ½ cup stock (½ cup for 4 servings) to pan with shallot. Bring to a simmer and cook, stirring, until liquid has mostly absorbed. Repeat 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.



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.



6 SERVE

 Divide risotto between bowls. Top with lemon zest and remaining Parmesan.
 Serve with any remaining lemon wedges on the side.