



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



¾ Cup | 1½ Cups
Arborio Rice



4 oz | 8 oz
Peas



¼ Cup | ½ Cup
Parmesan Cheese
Contains: Milk



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

Calories: 870

PREP: 5 MIN | COOK: 50 MIN | CALORIES: 910



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°.

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



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!)



4 START RISOTTO

- Add **rice** and $\frac{1}{2}$ **cup stock** ($\frac{1}{2}$ **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 $\frac{1}{2}$ 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.



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.)



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**.



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.



6 SERVE

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