



SAUSAGE AND TOMATO RISOTTO

with Lemony Zucchini Ribbons



HELLO RISOTTO

This Italian dish is made with short-grain arborio rice, which has starches that make it extra creamy.

PREP: 10 MIN | **TOTAL: 40 MIN** | **CALORIES: 920**



Parmesan Cheese
(Contains: Milk)



Lemon



Yellow Onion



Zucchini



Roma Tomato



Sweet Italian
Pork Sausage



Arborio Rice



Chicken Stock
Concentrate



Tuscan
Heat Spice

START STRONG

Serve your risotto the Italian way on hot plates: set your oven to its lowest heat setting and put the plates in for 5 minutes to warm. This will keep the rice toasty, the way it's meant to be.

BUST OUT

- Large pan
- Peeler
- Slotted spoon
- Zester
- Paper towel
- Medium bowl
- Olive oil (2 tsp | 2 tsp)
- Butter (3 TBSP | 4 TBSP)
(Contains: Milk)
- Sugar (½ tsp | 1 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- Sweet Italian Pork Sausage 9 oz | 18 oz
- Yellow Onion ½ | 1
- Roma Tomato 1 | 2
- Arborio Rice ¾ Cup | 1½ Cups
- Tuscan Heat Spice 1 TBSP | 1 TBSP
- Chicken Stock Concentrate 1 | 2
- Zucchini 1 | 2
- Lemon 1 | 1
- Parmesan Cheese ¼ Cup | ½ Cup

WINE CLUB

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1 COOK SAUSAGE

Remove **sausage** from casings; discard casings. Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add sausage, breaking up meat with a spoon. Cook until browned, 5-7 minutes. Remove pan from heat. Using a slotted spoon, transfer sausage to a paper-towel-lined plate, keeping as much oil in pan as possible.



4 MAKE RISOTTO

Meanwhile, measure out **3 cups hot water** (hot water from your tap is fine). Add **stock concentrate** and ½ cup hot water to pan with rice. Bring to a simmer and cook, stirring, until liquid is mostly absorbed. Continue adding water ½ cup at a time, stirring after each addition and letting water absorb before adding more (about every 2 to 3 minutes). Cook until al dente and creamy, about 25 minutes. **TIP:** You may not use all of the water.

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2 PREP

Wash and dry all produce. While sausage cooks, halve **onion**. Peel and thinly slice one half (save the other for another use). Core **tomato** and cut into small cubes.



5 MAKE ZUCCHINI RIBBONS

While risotto cooks, trim ends from **zucchini**. Using a peeler, shave zucchini lengthwise into ribbons, rotating until you get to the seedy core; discard core. Zest ½ tsp zest from **lemon**, then cut into quarters. Squeeze 2 tsp lemon juice into a medium bowl. Toss in zucchini, lemon zest, a drizzle of **olive oil**, and **salt** and **pepper** to taste.



3 COOK ONION AND TOMATO

Heat pan used for sausage over medium heat. Add **1 TBSP butter**, **onion**, ½ **tsp sugar**, and a big pinch of **salt** and **pepper**. Cook, stirring, until softened, 5-7 minutes. Add **rice** and **Tuscan heat spice**. Cook, stirring, until grains are translucent, about 1 minute. Stir in **tomato** and ⅓ **cup water**, scraping to release any browned bits on bottom.



6 FINISH AND SERVE

Once **risotto** is done cooking, stir in **sausage**, **Parmesan**, and **2 TBSP butter**. Season with **salt** and **pepper**. Divide risotto between bowls or plates. Top with **zucchini ribbons** or serve them on the side, along with any remaining **lemon quarters**.

ZESTY!

Lemony zucchini ribbons are also a fantastic, no-cook side dish.

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