



PORK 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: 980**



Italian Pork Sausage



Roma Tomato



Tuscan Heat Spice



Zucchini



Parmesan Cheese
(Contains: Milk)



Yellow Onion



Arborio Rice



Chicken Stock Concentrate



Lemon

START STRONG

Our preferred technique for removing sausage casing, as you will in step 1? Using the tip of your knife, make a shallow slit along the length of the sausage, then peel away and discard the casing.

BUST OUT

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

INGREDIENTS

Ingredient **2-person** | **4-person**

- Italian Pork Sausage* **9 oz | 18 oz**
- Yellow Onion **1 | 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**

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

WINE CLUB

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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.



4 FINISH RISOTTO

Meanwhile, measure **4 cups hot water** (7 cups for 4 servings). 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 and letting liquid absorb after each addition—until rice is al dente and mixture is creamy, 25-30 minutes. **TIP:** You may not use all of the water.



2 PREP

Meanwhile, **wash and dry all produce**. Halve **onion**. Peel and thinly slice one half (save remaining half for another use; for 4 servings, slice whole onion). Dice **tomato**.



5 MARINATE ZUCCHINI RIBBONS

While risotto cooks, trim ends from **zucchini**. Using a peeler, shave zucchini lengthwise into ribbons, rotating as you go, until you get to the seedy core; discard core. Zest and quarter **lemon**. Add a large squeeze of **lemon juice** to a medium bowl. Toss in zucchini, **lemon zest** to taste, a drizzle of **olive oil**, and **salt** and **pepper** to taste.



3 START RISOTTO

Heat pan used for sausage over medium heat. Add **1 TBSP butter**, **sliced onion**, **½ tsp sugar** (1 tsp for 4 servings), and a big pinch of **salt** and **pepper**. Cook, stirring, until onion is softened, 5-7 minutes. Add **rice** and **Tuscan Heat Spice**. Cook, stirring, until grains are translucent, 1-2 minutes. Stir in **tomato** and **½ cup water**, scraping up any browned bits from bottom of pan.



6 FINISH AND SERVE

Once **risotto** is done cooking, stir in **sausage**, **Parmesan**, and **2 TBSP butter** (3 TBSP for 4 servings). Season with **salt** (we used ½ tsp; 1 tsp for 4) and **pepper**. Divide risotto between bowls or plates. Top with **zucchini ribbons** or serve them on the side, along with any remaining **lemon wedges**.

ZESTY!

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

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