



PORK SAUSAGE & TOMATO RISOTTO

with Lemony Zucchini Ribbons



HELLO
LONGHINI PORK SAUSAGE
Since 1950, Longhini has been making quality, authentic Italian sausage in Connecticut using recipes passed down from generation to generation.

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 870



Longhini 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**

- Longhini 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.



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, 4-6 minutes. Turn off heat. Using a slotted spoon, transfer sausage to a paper-towel-lined plate, keeping as much oil in pan as possible.



2 PREP

While sausage cooks, **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**.



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.



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 mixture**. Bring to a simmer and cook, stirring, until liquid has mostly absorbed. Repeat with remaining water—adding ½ cup at a time and stirring until liquid has mostly absorbed—until rice is al dente and mixture is creamy, 25-30 minutes. **TIP:** You might not use all of the water.



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 big squeeze of **lemon juice** to a medium bowl. Toss in **zucchini ribbons**, a drizzle of **olive oil**, and **lemon zest** to taste. Season with **salt** and **pepper**.



6 FINISH & SERVE

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

ZESTY!

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



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