



SHALLOT ZUCCHINI RISOTTO - DINNER

SAUSAGE PASTA - LUNCH
















COOK IT ONCE, EAT IT TWICE

Tonight's dinner extras transform into tomorrow's lunch.

DINNER | TOTAL: 45 MIN | CALORIES: 880

LUNCH | TOTAL: 5 MIN | CALORIES: 770

INGREDIENTS FOR: 2-person | 4-person

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|--|---|--|--|---|---|--|
| 
Red Onion
1 1 | 
Tarragon
¼ oz ¼ oz | 
Shallots
2 2 | 
Chicken Stock Concentrates
3 4 | 
Gemelli Pasta
(Contains: Wheat)
6 oz 12 oz | 
Sour Cream
(Contains: Milk)
4 TBSP 6 TBSP | 
Zucchini
1 1 |
| 
Button Mushrooms
4 oz 8 oz | 
Lemon Juice
2 Packs 4 Packs | 
Balsamic Vinegar
3 tsp 5 tsp | 
Arborio Rice
¾ Cup ¾ Cup | 
Italian Chicken Sausage Meat
18 oz 27 oz | 
Parmesan Cheese
(Contains: Milk)
¾ Cup 1¼ Cups | |

BUST OUT • Large pot • Aluminum foil • Baking sheet • Medium bowl • 2 Large pans • Strainer
• Peeler • 2 Plastic containers • Olive oil (4 tsp | 8 tsp) • Butter (4 TBSP | 8 TBSP) (Contains: Milk)

DINNER

**1 PREHEAT AND PREP**

Wash and dry all produce. Adjust racks to middle and upper position and preheat oven to 400 degrees. Bring a large pot of **salted water** to a boil. Trim and thinly slice **mushrooms**. Halve, peel, and finely dice **onion**. Pick **tarragon leaves** from stems and roughly chop; discard stems. Halve, peel, and quarter **shallots**, then place on a large piece of aluminum foil and toss with **salt, pepper, 1 TBSP vinegar** (we sent more), and a drizzle of **olive oil**.

**2 COOK SHALLOTS AND ONION**

Wrap and seal foil around **shallots** to create a packet. Place on a baking sheet and roast in oven on upper rack until soft, about 25 minutes. Meanwhile, mix **3 cups water** and **2 stock concentrates** in a medium bowl. Microwave on high for 1 minute. (**TIP:** Alternatively, bring mixture to a boil in a small pot.) Set aside. Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add half the **onion** and all of the **rice**. Cook, stirring, until translucent, 1-2 minutes.

**3 BAKE RICE AND BOIL PASTA**

Stir **stock** into pan. Bring to a boil, then lower heat and reduce to a simmer. Cover pan with a lid or foil and bake in oven on middle rack until **rice** is al dente, 20-25 minutes. (**TIP:** If your pan isn't ovenproof, transfer contents of pan to a small baking dish and cover with foil.) Once water boils, add **gemelli** to pot. Cook, stirring occasionally, until al dente, about 11 minutes. Reserve **1 cup pasta cooking water**, then drain well.

**4 COOK SAUSAGE AND MUSHROOMS**

Heat a drizzle of **olive oil** in another large pan over medium-high heat. Add **sausage** to pan, breaking up meat into pieces. Cook until browned and cooked through. Remove from pan and set aside. Heat **1 TBSP butter** and another drizzle of olive oil in same pan. Add **mushrooms** and remaining **onion**. Cook, tossing, until tender and browned, 5-6 minutes. Stir remaining **stock concentrate, ¼ cup pasta water**, and **lemon juice** into pan. Reduce heat to low.

**5 FINISH AND SERVE DINNER**

Stir **1 TBSP butter, sour cream**, and half the **tarragon** into pan with **mushrooms**, then remove from heat and set aside. Once **rice** is done baking, stir **2 TBSP butter, shallots**, and half the **sausage** into rice. Using a peeler, shave **zucchini** lengthwise into ribbons, rotating until you get to core; discard core. Stir ribbons into rice. Season with plenty of **salt** and **pepper**. Divide risotto between plates, sprinkle with **½ cup Parmesan** (2 packets), and serve.

LUNCH

**6 PACK LUNCH FOR TWO**

Stir **gemelli** and remaining **sausage** into pan with **mushroom sauce**. Season with plenty of **salt** and **pepper**. (**TIP:** Add a splash of pasta water if sauce is dry.) Divide between reusable plastic containers, and sprinkle each with remaining **Parmesan** and **tarragon** (to taste). Seal and keep refrigerated. Microwave until hot before enjoying.