



SKILLET ORZOTTO ITALIANO

with Chicken Sausage, Tomatoes & Spinach



HELLO

ITALIAN SEASONING

Oregano, basil, and parsley make this signature herb blend so *delizioso*.

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 830**



Garlic



Lemon



Parsley



Orzo Pasta
(Contains: Wheat)



Chicken Stock
Concentrate



Panko Breadcrumbs
(Contains: Wheat)



Baby Spinach



Grape Tomatoes



Italian Chicken
Sausage Mix



Italian Seasoning



Mozzarella Cheese
(Contains: Milk)



Parmesan Cheese
(Contains: Milk)

START STRONG

Pay close attention when broiling your dish in step 5. All ovens differ, so sneak a peek every now and then to check for burning. Remove the pan from the oven as soon as you see a golden-brown crust.

BUST OUT

- Medium pot
- Strainer
- Large pan
- Small bowl
- Kosher salt
- Black pepper
- Olive oil (1 TBSP | 1 TBSP)

INGREDIENTS

Ingredient 2-person | 4-person

- Garlic 2 Cloves | 2 Cloves
- Baby Spinach 5 oz | 5 oz
- Lemon 1 | 1
- Grape Tomatoes 4 oz | 8 oz
- Parsley ¼ oz | ½ oz
- Orzo Pasta 6 oz | 12 oz
- Italian Chicken Sausage Mix* 9 oz | 18 oz
- Italian Seasoning 1 TBSP | 1 TBSP
- Chicken Stock Concentrate 1 | 2
- Mozzarella Cheese ½ Cup | ½ Cup
- Panko Breadcrumbs ¼ Cup | ½ Cup
- Parmesan Cheese ¼ Cup | ½ Cup

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



1 PREP

Heat broiler to high. Bring a medium pot of **salted water** to a boil. **Wash and dry all produce.** Mince **garlic**. Chop **spinach** until you have 1 very packed cup (2 cups for 4 servings; you might not use all the spinach). Halve **lemon**; cut one half into wedges. Halve **tomatoes**. Finely chop **parsley**.



4 MIX ORZOTTO

Stir **chopped spinach, stock concentrate, ½ cup reserved pasta cooking water** (¾ cup for 4 servings), and cooked **orzo** into pan. Cook, stirring, until spinach is wilted and mixture is creamy, 2-3 minutes. **TIP:** If mixture seems dry, stir in more reserved pasta cooking water a splash at a time as necessary.



2 COOK PASTA & SAUSAGE

Once water is boiling, add **orzo** to pot. Cook until al dente, 7-9 minutes. Reserve **1 cup pasta cooking water**, then drain. Heat a large drizzle of **olive oil** in a large, high-sided (preferably ovenproof) pan over medium-high heat. Add **sausage** and cook, breaking up meat into pieces, until just browned, 3-4 minutes. (It'll cook through in the next step.)



5 BROIL ORZOTTO

Stir in **mozzarella** and a squeeze of **lemon juice**. Season with **salt, pepper**, and more lemon juice to taste. (**TIP:** If your pan isn't ovenproof, transfer mixture now to a baking dish.) In a small bowl, combine **panko, Parmesan**, a drizzle of **olive oil, salt**, and **pepper**; sprinkle over **orzotto**. Broil until panko is golden brown, 2-3 minutes. **TIP:** Watch carefully to avoid burning.



3 COOK TOMATOES & GARLIC

Add **tomatoes** and **garlic** to pan with **sausage**. Cook, stirring occasionally, until mixture is fragrant and sausage is cooked through, 2-3 minutes. Stir in half the **Italian Seasoning** (all for 4 servings); season with **salt** and **pepper**. Cook, stirring, until tomatoes begin to break down, 2-3 minutes more. Lower heat to medium.



6 SERVE

Divide **orzotto** between plates. Sprinkle with **parsley**. Serve with any remaining **lemon wedges** on the side.

THE LEFTOVERS

Whip up a quick side salad with any remaining spinach and juice from lemon wedges! Just add a drizzle of olive oil.



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