



ONE-PAN ORZOTTO ITALIANO

with Chicken Sausage, Tomatoes, and Spinach



HELLO

BABY SPINACH

This little green leaf is packed with calcium and iron.

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 850**



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 |
| • Italian Chicken Sausage Mix* | 9 oz 18 oz |
| • Orzo Pasta | 6 oz 12 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.

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



[HelloFresh.com/Wine](https://www.hellofresh.com/wine)

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1 PREP

Preheat broiler to high or oven to 500 degrees. Bring a medium pot of **salted water** to a boil. **Wash and dry all produce.** Mince **garlic**. Finely chop **spinach** until you have 1 very packed cup (2 cups for 4 servings). (You may not use all the spinach.) Halve **lemon**; cut one half into wedges. Halve **tomatoes**. Pick **parsley** leaves from stems; discard stems and finely chop leaves.



4 FINISH ORZOTTO

Stir **spinach**, **stock concentrate**, **½ cup reserved pasta water** (¾ cup for 4 servings), and cooked **orzo** into pan with **sausage mixture**. Cook, stirring, until spinach is wilted and mixture is creamy, 2-3 minutes. **TIP:** If mixture seems dry, stir in a splash of remaining reserved pasta water.



2 COOK ORZO AND COOK SAUSAGE

Once water is boiling, add **orzo** to pot and 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 pan (preferably ovenproof) 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 **mozzarella** and a squeeze of **lemon juice** into pan with **orzotto**. Season with **salt**, **pepper**, and more lemon juice to taste. (**TIP:** If your pan isn't ovenproof, transfer mixture to a baking dish at this point.) In a small bowl, combine **panko**, **Parmesan**, a drizzle of **olive oil**, **salt**, and **pepper**; sprinkle over pan or dish. Broil or bake until panko is golden brown, 2-3 minutes. **TIP:** Watch carefully for any burning.



3 COOK TOMATOES AND GARLIC

Add **tomatoes** and **garlic** to pan with **sausage**. Cook, stirring occasionally, until fragrant and sausage is cooked through, 2-3 minutes. Stir in half the **Italian Seasoning** (all the seasoning for 4 servings) and season with **salt** and **pepper**. Cook, stirring, until tomatoes start 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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