



ONE-PAN ORZO MARINARA

with Chicken Sausage and Crispy Breadcrumbs



HELLO ONE-PAN PASTA

Put away that colander: everything's made in a single pan (hello, easiest cleanup ever!)

PREP: 5 MIN | **TOTAL: 35 MIN** | **CALORIES: 790**



Yellow Onion



Orzo Pasta
(Contains: Wheat)



Italian Chicken Sausage Meat



Kale



Italian Seasoning



Chili Flakes



Crushed Tomatoes



Parmesan Cheese
(Contains: Milk)



Panko Breadcrumbs
(Contains: Wheat)



Italian Cheese Blend
(Contains: Milk)

START STRONG

Master multitasker? Save time by heading to step 2 first, then doing the prep in step 1 while the sausage cooks.

BUST OUT

- Large pan
- Small bowl
- Olive oil (5 tsp)
- Sugar (1 tsp)
- Butter (3 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 4-person

- Yellow Onion 1
- Orzo Pasta 1½ Cups
- Italian Chicken Sausage Meat 18 oz
- Kale 4 oz
- Italian Seasoning 2 TBSP
- Chili Flakes 1 tsp
- Crushed Tomatoes 27.52 oz
- Parmesan Cheese ¼ Cup
- Panko Breadcrumbs ½ Cup
- Italian Cheese Blend ½ Cup

WINE CLUB

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HelloFRESH



1 PREHEAT AND PREP

Wash and dry all produce. Preheat broiler to high or oven to 500 degrees with rack in upper position. Halve, peel, and finely chop **onion**. Measure out **1½ cups orzo** (we sent more—save the rest for another use).



4 MAKE SAUCE

Stir **orzo, tomatoes, 1¾ cups water, 1 tsp sugar**, and a few big pinches of **salt and pepper** into pan. Lower heat to medium. Simmer, stirring occasionally, until orzo is al dente, 12-15 minutes. (**TIP:** If mixture dries out, add water ¼ cup at a time to loosen.) Remove pan from heat. Add **Parmesan** and **2 TBSP butter**, stirring to melt. Season with salt and pepper. If your pan is not ovenproof, transfer mixture to a baking dish at this point.

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2 COOK SAUSAGE

Heat a drizzle of **olive oil** in a large pan over medium-high heat (we recommend using an ovenproof pan). Add **sausage** and break meat up into pieces. Cook, tossing occasionally, until lightly browned, about 5 minutes.



5 MIX CRUST

Place **1 TBSP butter** in a small microwave-safe bowl and microwave until melted, about 20 seconds. Stir in **1 TBSP olive oil, panko, Italian cheese**, and remaining **Italian seasoning**. Season with **salt and pepper**.



3 COOK VEGGIES

Add another drizzle of **olive oil** to pan, then toss in **onion, kale**, and a big pinch of **salt**. Cook, tossing, until veggies are softened, about 5 minutes. Toss in **5 tsp Italian seasoning** (save the last teaspoon for step 5) and a pinch of **chili flakes** if you like it spicy. Cook, tossing, until fragrant, about 1 minute.



6 FINISH AND SERVE

Evenly sprinkle **crust** over **orzo**. Broil or bake until panko is golden brown, 1-3 minutes. (**TIP:** Keep an eye on things and remove from oven immediately if you see or smell any burning.) Let stand for 5 minutes to cool and settle slightly. Sprinkle with more **chili flakes**, if desired. Divide between plates and serve.

FRESH TALK

Who at the table can tell the best joke?

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