



SAUSAGE AND PEA RISOTTO

with Lemon and Parmesan



HELLO RISOTTO

This Italian dish is made with short-grain arborio rice, which has starches that make it extra creamy.

PREP: 5 MIN | **TOTAL: 50 MIN** | **CALORIES: 980**



Pork Sausage



Lemon



Chicken Stock Concentrate



Parmesan Cheese
(Contains: Milk)



Shallot



Arborio Rice



Peas

START STRONG

Risotto needs a little attention to become perfectly creamy. Don't forget to check in on it and stir while it simmers, adding stock in intervals along the way.

BUST OUT

- Large pan
- Slotted spoon
- Paper towels
- Zester
- Medium pot
- Olive oil (1 tsp | 1 tsp)
- Butter (3 TBSP | 4 TBSP)
(Contains: Milk)
- Kosher salt
- Black pepper

INGREDIENTS

Ingredient **2-person** | **4-person**

- Pork Sausage* **9 oz | 18 oz**
- Shallot **1 | 2**
- Lemon **1 | 2**
- Chicken Stock Concentrate **1 | 2**
- Arborio Rice **¾ Cup | 1½ Cups**
- Peas **6 oz | 12 oz**
- Parmesan Cheese **¼ Cup | ½ Cup**

* Pork Sausage is fully cooked when internal temperature reaches 160 degrees.

WINE CLUB

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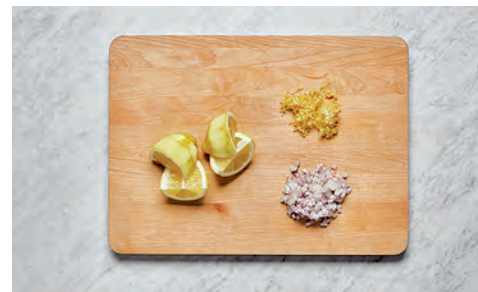
1 COOK SAUSAGE

Remove **sausage** from casings; discard casings. 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, 5-7 minutes. Turn off heat. Using a slotted spoon, transfer sausage to a paper-towel-lined plate, keeping as much **oil** in the pan as possible.



4 START RISOTTO

Add **½ cup stock** and **rice** to pan. Bring mixture to a simmer and cook, stirring, until liquid has mostly absorbed. Continue adding stock **½ cup** at a time, stirring after each addition. Allow rice to absorb most of the liquid before adding more. Repeat process until rice is al dente and creamy, 25-30 minutes.



2 PREP

Meanwhile, **wash and dry all produce**. Halve, peel, and mince **shallot**. Zest and quarter **lemon** (quarter both lemons for 4 servings). In a medium pot, combine **4 cups water** (7 cups for 4) and **stock concentrate**. Bring to a boil, then reduce to a low simmer. (You'll use the simmering stock in step 4.)



5 FINISH RISOTTO

Once **risotto** is done cooking, stir in **sausage, peas**, half the **Parmesan**, **2 TBSP butter** (3 TBSP for 4 servings), and a squeeze of **lemon juice** to taste. Season generously with **salt** and **pepper**.



3 COOK SHALLOT

Heat pan with **reserved oil** over medium heat. Add **1 TBSP butter, shallot, salt, and pepper**. Cook, stirring, until softened, 2-3 minutes.



6 SERVE

Divide **risotto** between bowls. Top with **lemon zest** and remaining **Parmesan**. Serve with any remaining **lemon wedges** on the side.

POW!

Love spicy food? If you've got some on hand, sprinkle a pinch of chili flakes over your finished dish.

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