



# VEGGIE-LOADED ORZO AND SAUSAGE

with Zucchini, Tomatoes, and Bell Pepper



## HELLO

### VEGGIE EXTRAVAGANZA

Tomatoes, zucchini, and bell pepper make this one fully packed pasta.

PREP: 15 MIN | TOTAL: 30 MIN | CALORIES: 870



Parsley



Red Onion



Zucchini



Lemon



Orzo Pasta  
(Contains: Wheat)



Garlic



Grape Tomatoes



Bell Pepper\*



Sweet Italian  
Pork Sausage



Parmesan Cheese  
(Contains: Milk)

\* Your bell pepper may be orange, yellow, or red. No matter what the color, it will still be delicious!

## START STRONG

Leave as much grease in the pan as possible after cooking the sausage. Not only will it help the veggies cook, it'll make them extra-tasty, too.

## BUST OUT

- Large pot
- Large pan
- Slotted spoon
- Strainer
- Olive oil (2 tsp | 4 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

- Parsley ¼ oz | ¼ oz
- Garlic 2 Cloves | 4 Cloves
- Red Onion 1 | 1
- Grape Tomatoes 4 oz | 8 oz
- Zucchini 1 | 2
- Bell Pepper 1 | 2
- Lemon 1 | 1
- Sweet Italian Pork Sausage 9 oz | 18 oz
- Orzo Pasta 6 oz | 12 oz
- Parmesan Cheese ¼ Cup | ½ Cup

## WINE CLUB

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## 1 PREP

Wash and dry all produce. Bring a large pot of **salted water** to a boil. Finely chop **parsley**. Mince or grate **garlic**. Halve, peel, and finely chop **onion**. Halve **tomatoes**. Halve **zucchini** lengthwise, then slice into ¼-inch-thick half-moons. Core and seed **bell pepper**, then thinly slice. Cut **lemon** into wedges. Remove **sausage** from casings.



## 4 COOK ORZO

Once water is boiling, add **orzo** to pot. Cook, stirring occasionally, until al dente, 7-9 minutes. Carefully scoop out and reserve ¼ **cup pasta cooking water**, then drain.



## 2 BROWN SAUSAGE

Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add **sausage** and cook until browned, 4-5 minutes. Remove from pan with a slotted spoon and set aside, keeping as much grease in pan as possible.



## 5 TOSS PASTA

Add **bell pepper** and **garlic** to pan with **zucchini**. Cook, tossing, until bell pepper softens, 2-4 minutes. Add **tomatoes** and cook, tossing, until warmed through, 1-2 minutes. Season with **salt** and **pepper**. Toss **orzo** and **sausage** into pan. Stir in half the **Parmesan**, a squeeze of **lemon**, and a splash of **pasta water**. Add more water as needed to loosen. Season with salt and pepper.



## 3 COOK ZUCCHINI

Heat another drizzle of **olive oil** in same pan over medium heat. Add **onion** and **zucchini**. Cook, tossing, until softened, 5-6 minutes. Season with **salt** and **pepper**.



## 6 FINISH AND SERVE

Divide **orzo mixture** between plates, then garnish with **parsley** and remaining **Parmesan**. Serve with **lemon wedges** on the side for squeezing over.

## VIBRANT!

So many veggies,  
so much deliciousness.

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