

INGREDIENTS

2 PERSON | 4 PERSON



9 oz | 18 oz Italian Pork Sausage



Chicken Stock Concentrates



Shallot



Lemon



3⁄4 Cup | 1½ Cups Arborio Rice



4 oz | 8 oz Peas



3 TBSP | 6 TBSP Parmesan Cheese Contains: Milk



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!



HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.

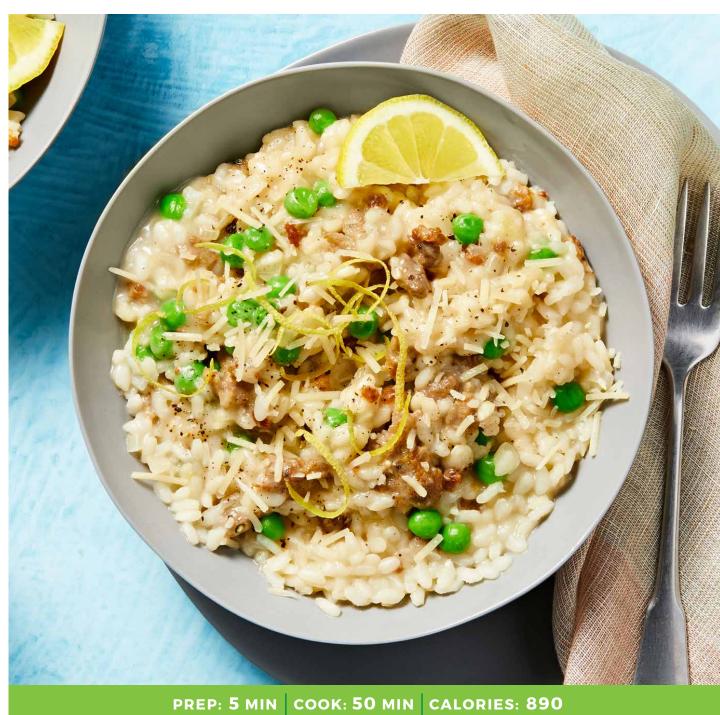


9 oz | 18 oz 🔄 Italian Chicken Sausage Mix



PORK SAUSAGE & PEA RISOTTO

with Lemon & Parmesan





HELLO

RISOTTO

A luscious Italian dish made with short-grain arborio rice

STIR IT UP

Risotto needs a little TLC to become creamy and tender. Keep stirring as it simmers, adding warm stock in intervals.

BUST OUT

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

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663

HelloFresh.com

1 COOK SAUSAGE

- Remove sausage* from casing if necessary; discard casing. Heat a drizzle of olive oil in a large pan over medium-high heat. Add sausage to pan 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-towellined plate, keeping as much oil in pan as possible.
- Swap in **chicken sausage*** for pork sausage.



2 PREP

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



3 COOK SHALLOT

• Melt 1 TBSP butter in pan used for sausage over medium heat. Add shallot and season with salt and pepper. Cook, stirring, until softened, 2-3 minutes.



4 START RISOTTO

 Add rice and ½ cup stock to pan with shallot. Bring to a simmer and cook, stirring, until liquid has mostly absorbed. Repeat with remaining stock-adding ½ cup at a time and stirring until liquid has absorbed—until rice is al dente and risotto is creamy, 25-30 minutes. TIP: Depending on the size of your pan, you may need a little more or a little less liquid.



5 FINISH RISOTTO

• Once **risotto** is done, 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.



6 SERVE

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

^{*}Pork Sausage is fully cooked when internal temperature

^{*}Chicken Sausage is fully cooked when internal