



# CREAMY ZUCCHINI & PORK SAUSAGE RISOTTO

with Sun-Dried Tomato Topping & Parmesan

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Zucchini



9 oz | 18 oz  
Italian Pork Sausage



1 oz | 2 oz  
Sun-Dried Tomato  
Paste



¾ Cup | 1½ Cups  
Arborio Rice



2 | 4  
Chicken Stock  
Concentrates



4 oz | 8 oz  
Cream Sauce Base  
Contains: Milk



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

Calories: 890



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 890



HELLO

## ARBORIO RICE

Extra-starchy arborio makes for luscious, creamy risotto.

### JUST KEEP STIRRING

Risotto needs a little TLC to become creamy and tender. Don't forget to stir and gradually add hot water while it simmers.

### BUST OUT

- Medium pot
- Large pan
- Slotted spoon
- Paper towels
- Small bowl
- Whisk
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)



### 1 PREP

- In a medium pot, bring **5 cups water** to a boil, then reduce to a low simmer (for 4 servings, use a large pot and 8 cups water). (You'll use the simmering water in Step 5.)
- **Wash and dry produce.**
- Trim and quarter **zucchini** lengthwise; cut crosswise into ½-inch-thick pieces.



### 2 COOK SAUSAGE & ZUCCHINI

- Remove **sausage\*** from casing if necessary; discard casing. Heat a **drizzle of oil** in a large pan over medium-high heat. Add sausage and cook, breaking up meat into pieces, until browned and almost cooked through, 2-4 minutes.
- Add **zucchini**; cook, stirring constantly, until zucchini is tender and sausage is cooked through, 2-4 minutes more.
- Turn off heat; using a slotted spoon, transfer sausage and zucchini to a paper-towel-lined plate. Reserve pan.

Swap in **chicken sausage\*** for pork sausage.



### 3 MAKE TOPPING

- Meanwhile, in a small bowl, whisk together **sun-dried tomato paste**, **1 TBSP hot water** (2 TBSP for 4 servings), and a **pinch of salt**. **TIP: You can use hot water from the tap or the simmering water from Step 1.**



### 4 START RISOTTO

- Heat a **drizzle of oil** in pan used for sausage over medium heat. Add **rice** and cook, stirring frequently, until translucent, 1-2 minutes. Season with **salt** and **pepper**.



### 5 COOK RISOTTO

- Add **stock concentrates** and **1 cup simmering water** to pan with **rice**. Cook, stirring, until liquid has mostly absorbed.
- Repeat with **remaining simmering water**—adding ½ cup at a time and stirring until liquid has absorbed—until rice is al dente and mixture is creamy, 25-30 minutes. **TIP: Depending on the size of your pan, you may need a little more or a little less liquid.**
- Reduce heat to medium low. Stir in **cream sauce base** and **half the Parmesan**. Cook, stirring occasionally, until risotto thickens and cream sauce is incorporated, 2-4 minutes.



### 6 FINISH RISOTTO

- Remove **risotto** from heat and stir in **sausage and zucchini**. Taste and season with **salt** and **pepper** if desired.



### 7 SERVE

- Divide **risotto** between shallow bowls. Dollop with **sun-dried tomato topping** and sprinkle with **remaining Parmesan**. Serve.

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

\*Chicken Sausage is fully cooked when internal temperature reaches 165°.