

INGREDIENTS

2 PERSON | 4 PERSON



Zucchini



9 oz | 18 oz



Italian Pork Sausage Sun-Dried Tomato Paste



3⁄4 Cup | 11⁄2 Cups Arborio Rice



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.

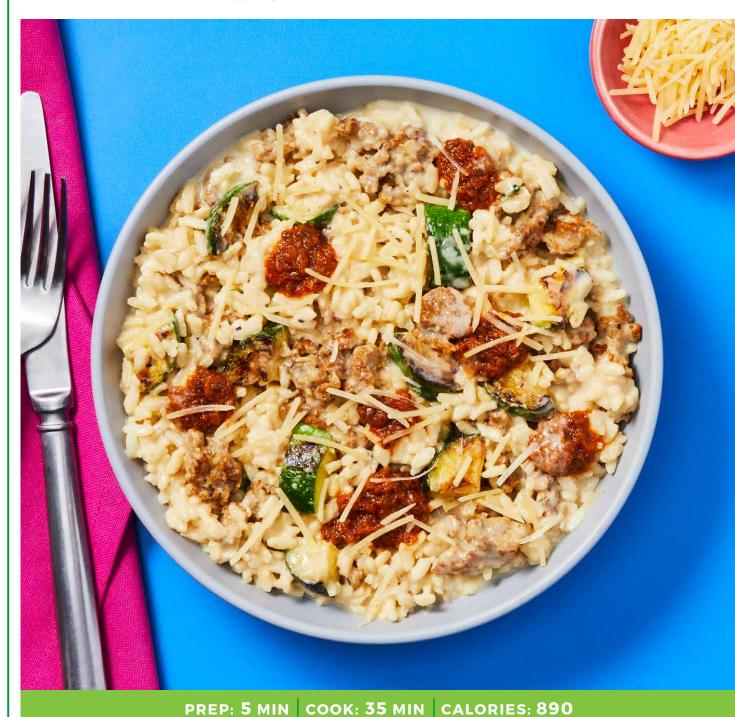


9 oz | 18 oz f Italian Chicken Sausage Mix



CREAMY ZUCCHINI & PORK SAUSAGE RISOTTO

with Sun-Dried Tomato Topping & Parmesan





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
- Whisk

Paper towels

· Small bowl

- 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 1/2-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.



· 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.



• 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.



- 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.



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



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

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



WK 3-22