

## **INGREDIENTS**

2 PERSON | 4 PERSON



Israeli Couscous Contains: Wheat

Lemon



Chicken Stock Concentrates



1 Clove | 2 Cloves Garlic



Cannellini Beans



4 oz | 8 oz



9 oz | 18 oz Italian Pork Sausage



3 TBSP | 6 TBSP Parmesan Cheese Contains: Milk



1 tsp | 2 tsp Chili Flakes



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 (5) Italian Chicken Sausage Mix



# **BRAISED ITALIAN SAUSAGE & WHITE BEANS**

with Kale, Couscous, & Parmesan



PREP: 5 MIN COOK: 20 MIN CALORIES: 810



## **HELLO**

#### **CANNELLINI BEANS**

These white beans have an earthy flavor and tender texture.

### **KALE YEAH!**

To quickly prep kale, hold the stem end with one hand, then pinch and strip the leaves down and away with your other hand (like pulling a zipper!).

#### **BUST OUT**

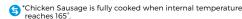
- Small pot
- · Large pan
- Strainer
- Kosher salt
- · Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)
  Contains: Milk

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





## 1 COOK COUSCOUS & PREP

- · Wash and dry produce.
- Bring couscous, half the stock concentrates, and ¾ cup water (1½ cups for 4 servings) to a boil in a small pot.
   Once boiling, cover and reduce heat to low. Cook until tender, 6-8 minutes.
- Keep covered off heat until ready to use in Step 3.
- While couscous cooks, drain and rinse beans. Peel and mince or grate garlic. Remove and discard any thick center stems from kale. Quarter lemon.



## **3 FINISH BRAISE**

- Reduce heat under pan with sausage-kale mixture to low. Add cooked couscous, 1 TBSP butter (2 TBSP for 4 servings), and a squeeze of lemon juice. Cook, stirring, until butter has melted.
- Add another squeeze of lemon juice to taste. Season with salt and pepper if desired.



#### **2 START BRAISE**

- 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 cooked through, 4-6 minutes.
- Add beans and garlic; cook, stirring, until fragrant, 30 seconds.
- Stir in kale, remaining stock concentrate, and ¼ cup water (½ cup for 4 servings). Cover and cook, stirring occasionally, until kale is wilted, 1-2 minutes. (For 4, add half the kale and stir until slightly wilted; add remaining kale and cook 3-4 minutes more.)
- Swap in **chicken sausage\*** for pork sausage.



#### **4 SERVE**

 Divide sausage and white beans between plates. Sprinkle with Parmesan and as many chili flakes as you like. Serve with remaining lemon wedges on the side.