



PORK SAUSAGE & PEA RISOTTO

with Lemon & Parmesan

INGREDIENTS

2 PERSON | 4 PERSON



9 oz | 18 oz
Italian Pork Sausage



1 | 2
Shallot



1 | 1
Lemon



2 | 4
Chicken Stock Concentrates



3/4 Cup | 1 1/2 Cups
Arborio Rice



4 oz | 8 oz
Peas



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



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HelloCustom

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



10 oz | 20 oz
Chopped Chicken Breast
Calories: 790



9 oz | 18 oz
Italian Chicken Sausage Mix
Calories: 850



PREP: 5 MIN | COOK: 50 MIN | CALORIES: 1000



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
- Slotted spoon
- Medium pot
- Paper towels

- Kosher salt
- Black pepper
- Olive oil (1 TSP | 1 TSP)
- Butter (3 TBSP | 4 TBSP)
Contains: Milk

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

HOW WAS YOUR MEAL?



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

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

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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-towel-lined plate, keeping as much **oil** in pan as possible.

- 🍳 Open package of **chicken*** and drain off any excess liquid; season with **salt** and **pepper**. Cook through this step as instructed, swapping in chicken (**no need to break up into pieces!**) or **chicken sausage*** for pork sausage.



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.**



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.**)



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**.
- 🍳 Stir **chicken sausage** into **risotto** along with **peas**.



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.
- 🍳 Use pan used for chicken or chicken sausage here.



6 SERVE

- Divide **risotto** between bowls. Top with **lemon zest** and **remaining Parmesan**. Serve with any **remaining lemon wedges** on the side.
- 🍳 Serve **chicken** atop **risotto**.