

INGREDIENTS

2 PERSON | 4 PERSON



9 oz | 18 oz Italian Pork Sausage



Chicken Stock Concentrates



Shallot



Lemon



34 Cup | 11/2 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 OR GIVE US A CALL AT (646) 846-3663.



HelloCustom

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



10 oz | 20 oz G Chopped Chicken





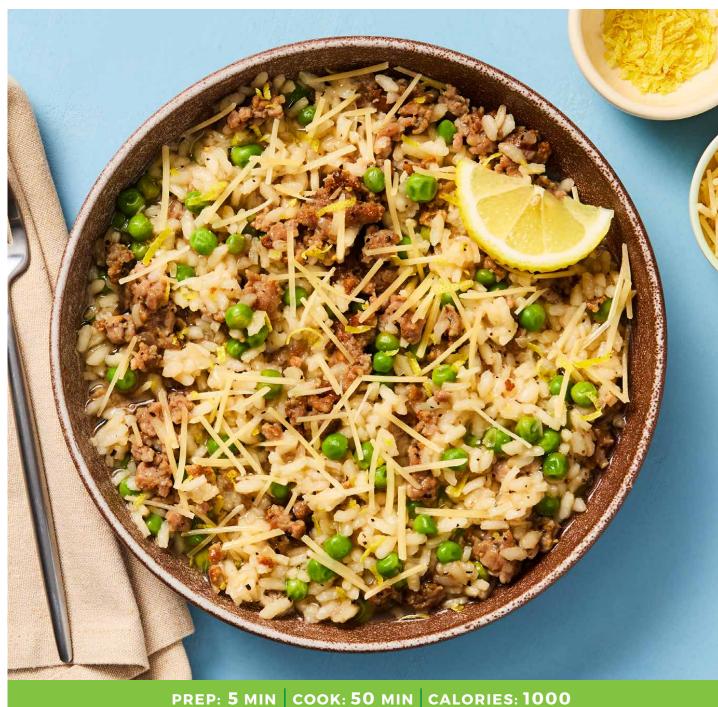


9 oz | 18 **oz** ltalian Chicken Sausage Mix

Calories: 850

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

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?



Scan here to rate your recipe!



Share your #HelloFreshPics with us @HelloFresh

- *Pork Sausage is fully cooked when internal temperature reaches 160 $\!\!\!^{\circ}$.
- S*Chicken is fully cooked when internal temperature reaches 165°.
- (5) *Chicken Sausage is fully cooked when internal temperature reaches 165°



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.
- 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.



2 PREP

- · Meanwhile, wash and dry produce.
- Halve, peel, and mince **shallot**. Zest and guarter **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.
- Use pan used for chicken or chickensausage here.



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.
- Stir chicken sausage into risotto along with peas.



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**.