

Herby Sausage Risotto

with Tomato, Parmesan Cheese, and Zucchini

You will love how unbelievably creamy this dish is. After you're done eating, you'll love the fact that minimal pots and pans are involved. We've turned a classic Italian dish into a delicious weeknight favorite!



Prep: 10 min Total: 45 min



level 1







Diced Tomatoes



Chicken Stock Concentrate



Yellow Onion



Italian Sausage



Garlic



Arbori Rice







Cheese

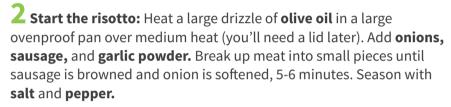
Diced Tomatoes 1 Box 2 Boxes Allergens Chicken Stock Concentrate 1 2 1) Milk Yellow Onion 1 1 Italian Sausage 9 oz 18 oz Garlic Powder 1 tsp 2 tsp Arborio Rice 3/4 Cup 1½ Cups	Ingredients	2 People	4 People	*Not Included
Yellow Onion 1 1 Italian Sausage 9 oz 18 oz Garlic Powder 1 tsp 2 tsp Arborio Rice 34 Cup 1½ Cups	Diced Tomatoes	1 Box	2 Boxes	Allergens
Italian Sausage9 oz18 ozGarlic Powder1 tsp2 tspArborio Rice¾ Cup1½ Cups	Chicken Stock Concentrate	1	2	1) Milk
Garlic Powder 1 tsp 2 tsp Arborio Rice ¾ Cup 1½ Cups	Yellow Onion	1	1	
Arborio Rice ¾ Cup 1½ Cups	Italian Sausage	9 oz	18 oz	
	Garlic Powder	1 tsp	2 tsp	
	Arborio Rice	¾ Cup	1½ Cups	
Parsley ¼ oz ¼ oz	Parsley	1/4 OZ	1/4 OZ	
Zucchini 1 2	Zucchini	1	2	
Parmesan Cheese 1) ½ Cup ½ Cup	Parmesan Cheese	1) ¼ Cup	½ Cup	Tools Large ovenproof pan, Small pot
Ruttor* 1 TRCD 1 TRCD	Butter*	1) ½ TBSP	1 TBSP	
Olive Oil* 1 tsp 2 tsp Small pot	Olive Oil*	1 tsp	2 tsp	

Nutrition 2 person Calories: 749 cal | Fat: 32 g | Sat. Fat: 14 g | Protein: 33 g | Carbs: 72 g | Sugar: 10 g | Sodium: 937 mg | Fiber: 5 g

Nutrition 4 person Calories: 741 cal | Fat: 33 g | Sat. Fat: 14 g | Protein: 32 g | Carbs: 69 g | Sugar: 9 g | Sodium: 845 mg | Fiber: 5 g



1 Preheat and prep: Wash and dry all produce. Preheat oven to 400 degrees. Bring 2 cups water, tomatoes, and stock concentrate to a low simmer in a small pot. Halve, peel, and dice onion.





3 Bake the risotto: Add Arborio rice and toss to combine until translucent, 1-2 minutes. Add **2 cups warm tomato stock mixture.** Cover and bake until rice is all dente, 15-17 minutes. HINT: Transfer to a baking dish if you don't have an ovenproof pan.

4 Prep the remaining ingredients: Finely chop parsley. Cut **zucchini** into ½-inch cubes. Take **risotto** out of oven, stir in zucchini, and continue baking for remaining time.



5 Finish the risotto: Once rice is all dente, place pan back on stove over low heat. Stir in about ½ cup tomato stock mixture until a loose sauce forms. Add Parmesan cheese and ½ TBSP butter. Season generously with salt and pepper.

6 Serve: Finish with a sprinkle of parsley and enjoy!



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