



INGREDIENTS

2 PERSON | 4 PERSON



9 oz | 18 oz
Italian Pork
Sausage



½ Cup | 1 Cup
Jasmine Rice



1 | 1
Yellow Onion

¼ Cup | ½ Cup
Monterey Jack
Cheese
Contains: Milk

1 | 2
Bell Pepper*

1.5 oz | 3 oz
Tomato Paste

3 | 6
Chicken Stock
Concentrates

1 TBSP | 2 TBSP
Cajun Spice
Blend

2 tsp | 4 tsp
Hot Sauce

4 TBSP | 8 TBSP
Sour Cream
Contains: Milk

1 | 2
Roma Tomato

¼ oz | ¼ oz
Parsley

*The ingredient you received may be a different color.

**In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



HelloCustom

2 PERSON | 4 PERSON

If you chose a different protein or veggie when placing your order, follow the **HelloCustom** instructions on the flip side of this card to learn how to modify your meal.



9 oz | 18 oz
Italian Chicken
Sausage Mix**

Calories: 700

ONE-PAN CAJUN PORK SAUSAGE SKILLET

with Dirty Rice & Parsley Crema

ONE PAN



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 760



HELLO FRESH

HELLO

DIRTY RICE

A classic Louisiana dish traditionally made with chicken livers—here, we've swapped in ultra-flavorful pork sausage.

JUST IN CASE

Our preferred technique for removing a sausage casing, as you will need to do in step 1? Using the tip of your knife, make a shallow slit along the length of the sausage, then peel away and discard the casing.

BUST OUT

- Medium pan
- Slotted spoon
- Paper towels
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (**2 tsp | 2 tsp**)

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

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



1 PREP

- Wash and dry produce.
- Core, deseed, and dice **bell pepper** into $\frac{1}{2}$ -inch pieces. Halve, peel, and dice **the onion** (**whole onion for 4 servings**) into $\frac{1}{2}$ -inch pieces. Dice **tomato** into $\frac{1}{2}$ -inch pieces.
- Remove **sausage*** from casing; discard casing.

(No need to remove casing from chicken sausage—there is none!)



2 COOK SAUSAGE

- Heat a **drizzle of oil** in a medium, preferably nonstick, pan over medium-high heat (**use a large pan for 4 servings**). Add **sausage** and cook, breaking up meat into pieces, until browned, 3-4 minutes (**it'll finish cooking later**).
- Using a slotted spoon, transfer sausage to a paper-towel-lined plate, keeping as much oil in pan as possible.

Simply cook through this step as instructed, swapping in **chicken sausage*** for pork sausage.



4 COOK RICE SKILLET

- Add **rice**, **tomato**, and **tomato paste** to pan with **veggies**. Season with **Cajun Spice**, $\frac{1}{2}$ tsp **salt** (**1 tsp for 4 servings**), a **pinch of pepper**, and up to **half the hot sauce** to taste. Cook, stirring frequently, 30 seconds.
- Add **stock concentrates** and **1½ cups water** (**3 cups for 4**) to pan and bring to a boil. Cook, stirring occasionally, until liquid has reduced by half, 3-4 minutes.
- Return **sausage** to pan. Cover pan and reduce heat to low; cook until sausage is cooked through and rice is tender, 15-18 minutes. **TIP: Add a splash of water if pan seems dry.**



5 MAKE PARSLEY CREMA

- While rice cooks, pick **parsley leaves** from stems; finely chop leaves.
- In a small bowl, combine **sour cream**, **half the chopped parsley**, and **remaining hot sauce** to taste. Season with **salt** and **pepper**. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency.



3 COOK VEGGIES

- Heat a **drizzle of oil** in same pan over medium-high heat. Add **bell pepper** and **diced onion**; cook, stirring occasionally, until lightly browned, 2-3 minutes. Season with **salt** and **pepper**.



6 FINISH & SERVE

- Stir **remaining chopped parsley** into **rice skillet**. Season with **salt** and **pepper** to taste. Top with **Monterey Jack** and **parsley crema**.
- Divide between plates and serve.