



INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Chicken Stock Concentrates



2 | 2
Scallions



1 Clove | 2 Cloves
Garlic



1 | 2
Bell Pepper*



1 | 1
Lemon



9 oz | 18 oz
Longhini's Pork Sausage



¾ Cup | 1½ Cups
Arborio Rice



1 TBSP | 1 TBSP
Italian Seasoning



¼ Cup | ½ Cup
Parmesan Cheese
Contains: Milk

*The ingredient you received may be a different color.

HELLO

BELL PEPPER

Roasting brings out a slightly smoky, caramelized flavor in this sweet veg.

PORK SAUSAGE & BELL PEPPER RISOTTO

with Parmesan & Lemon



PREP: 5 MIN | COOK: 45 MIN | CALORIES: 910



LONGHINI'S PORK SAUSAGE

Since 1950, Longhini has been making quality, authentic Italian sausage in Connecticut using recipes passed down from generation to generation.



HELLO FRESH

STIR THINGS UP

Risotto needs a little attention to become creamy and evenly tender. Don't forget to check in on it and stir while it simmers, adding stock in intervals along the way.

BUST OUT

- Medium pot
- Large pan
- Slotted spoon
- Paper towels
- Baking sheet
- Kosher salt
- Black pepper
- Olive oil (**4 tsp | 4 tsp**)
- Butter (**2 TBSP | 3 TBSP**)
Contains: Milk

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh
(646) 846-3663
HelloFresh.com

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



1 SIMMER STOCK & PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- In a medium pot, combine **stock concentrates** and **4 cups water (7 cups for 4 servings)**. Bring to a simmer, then reduce heat to low.
- Trim and thinly slice **scallions**, separating whites from greens. Peel and mince or grate **garlic**. Halve, core, and slice **bell pepper** into $\frac{1}{2}$ -inch-thick strips. Quarter **lemon**.



2 COOK SAUSAGE

- Remove **sausage*** from casing; discard casing.
- Heat a **large drizzle of olive 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.
- Turn off heat. Using a slotted spoon, transfer sausage to a paper-towel-lined plate, leaving as much **oil** in pan as possible.



3 START RISOTTO

- Heat pan with **reserved oil** over medium heat; add **scallion whites, garlic, rice**, and **$\frac{1}{2}$ tsp Italian Seasoning** (**1 tsp** for **4 servings**). **(You'll use more Italian Seasoning later.)** Cook, stirring, until scallion whites are softened and rice is translucent, 1-2 minutes. **TIP:** If pan seems dry, add another drizzle of olive oil.
- Add **$\frac{1}{2}$ cup stock**; stir, scraping up any browned bits from bottom of pan, until liquid has mostly absorbed.



4 FINISH RISOTTO

- Repeat process with **remaining stock**—adding $\frac{1}{2}$ cup at a time and stirring until liquid has mostly absorbed—until **rice** is al dente and mixture 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 ROAST BELL PEPPER

- While risotto simmers, toss **bell pepper** on a baking sheet with a **large drizzle of olive oil** and **1 tsp Italian Seasoning (1½ tsp for 4 servings)**. **(Use the rest of the Italian Seasoning as you like.)** Season with **salt** and **pepper**.
- Roast on top rack until softened and lightly charred, 15-20 minutes.



6 FINISH & SERVE

- Once **risotto** is done, stir in **sausage, roasted bell pepper, half the Parmesan, and 2 TBSP butter (3 TBSP for 4 servings)**. Add a **squeeze of lemon juice** to taste and season with **salt and pepper**.
- Divide between bowls and sprinkle with **scallion greens** and remaining Parmesan. Serve with any **remaining lemon wedges** on the side.