



CHICKEN SAUSAGE ORZOTTO

with Roasted Tomatoes and Parmesan

WHAT WE SEND (2 servings | 4 servings)

❄️ Keep refrigerated

Chicken Sausage is fully cooked when internal temperature reaches 165 degrees.



Yellow Onion
(1 | 2)



Roma Tomatoes *
(2 | 4)



Garlic
(3 Cloves | 6 Cloves)



Chicken Sausage Mix *
(1 | 2)



Orzo Pasta
(1 | 2)
Contains wheat



Chicken Stock Concentrate
(1 | 2)



Cream Cheese *
(1 | 2)
Contains milk



Shredded Parmesan *
(1 | 2)
Contains milk

WHAT YOU'LL NEED

Vegetable Oil
(1 TBSP | 2 TBSP)

Butter
(2 TBSP | 3 TBSP)
Contains milk



Happen to have a lemon hanging out in your fridge? Zest that bad boy up and top your finished orzotto with a pinch for bright bite!



- 1.** Preheat oven to 425 degrees. **Wash and dry all produce.** Halve **tomatoes** lengthwise; cut into ½-inch-thick wedges. Halve, peel, and dice **onion**. Peel **garlic**; place cloves in the center of a small piece of foil. Drizzle with **oil**, then cinch into a packet.



- 2.** Toss **tomatoes** on a baking sheet with a **drizzle of oil, salt, and pepper**; arrange skin sides down. Add **garlic foil packet** to same sheet. Roast until tomatoes are lightly browned and garlic is softened, 15-20 minutes.



- 3.** Meanwhile, heat a **drizzle of oil** in a large pan over medium-high heat. Add **onion** and season with **salt and pepper**. Cook, stirring, until softened, 4-5 minutes. Add **sausage** and cook, breaking up meat into pieces, until browned and cooked through, 4-5 minutes. Stir in **orzo**; cook, stirring, until lightly toasted, 2-3 minutes.



- 4.** Stir **2 cups water (3 cups for 4 servings)**, a large pinch of **salt**, and **stock concentrate** into pan. Bring to a boil, then reduce to a low simmer. Cook until **orzo** is tender, 10-12 minutes. **(If water absorbs before orzo is tender, stir in a splash more water.)**



- 5.** While orzo cooks, transfer **roasted garlic** to a cutting board; mash with a fork until smooth. Once **orzo** is tender, turn off heat and stir in **mashed garlic, 2 TBSP butter (3 TBSP for 4 servings)**, **cream cheese**, and **half the Parmesan** until combined and creamy. Season with **salt** and plenty of **pepper**.



- 6.** Divide **orzotto** between wide bowls or plates and top with **roasted tomatoes and remaining Parmesan**.

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