



SAUSAGE AND ROASTED PEPPER RISOTTO

with Lemon and Parmesan

WHAT WE SEND (2 servings | 4 servings)

❄️ Keep refrigerated.

Pork Sausage is fully cooked when internal temperature reaches 160 degrees.



Yellow Onion
(1 | 2)



Garlic
(2 Cloves | 4 Cloves)



Bell Pepper *
(1 | 2)



Chicken Stock Concentrate
(1 | 2)



Pork Sausage *
(1 | 2)



Arborio Rice
(1 | 2)



Lemon *
(1 | 2)



Shredded Parmesan *
(1 | 2)
Contains milk

WHAT YOU'LL NEED

Butter
(2 TBSP | 4 TBSP)
Contains milk

Vegetable Oil
(1 TBSP | 2 TBSP)

CHEF'S TIP

We all know we should be eating, like, 10x more hearty greens than we actually do. (No shame, but some vitamins would definitely do us good after that slice of meat lover's pizza for lunch.) This rich dish is the perfect backdrop for a little extra veg. Stir a few handfuls of spinach or chopped kale into your risotto at the end of Step 4. Gooooo fiber!



1. Preheat oven to 400 degrees. **Wash and dry all produce.** Halve, peel, and medium dice **onion**. Peel and finely chop **garlic**. Core, deseed, and thinly slice **bell pepper**. In a large liquid measuring cup or bowl, combine **3 cups hot water (6 cups for 4 servings)** and **stock concentrate**.



2. Heat a **large drizzle of oil** in a large pan over medium-high heat. Add **onion** and a pinch of **salt** and **pepper**. Cook, stirring occasionally, until browned and softened, 4-5 minutes.



3. Meanwhile, place **bell pepper** and **sausage** on opposite sides of a baking sheet. Toss bell pepper with a **drizzle of oil** and a pinch of **salt** and **pepper**. Roast until bell pepper is browned and tender and sausage is cooked through, 15-20 minutes. (**Sausage may finish before bell pepper is done. If so, remove sausage from sheet and continue roasting bell pepper.**) Transfer sausage to a cutting board.



4. Add **garlic**, **rice**, and a large pinch of **salt** to pan with **onion**. Stir until rice is translucent, about 1 minute. Pour in **½ cup stock mixture**. Cook, stirring, until liquid has absorbed. Repeat with remaining stock mixture, adding **½ cup** at a time and stirring until liquid has absorbed, until rice is al dente and creamy, about 20 minutes. (**Depending on the size of your pan, you may need a little more or a little less liquid.**) Turn off heat; taste and season with **salt** and **pepper**.



5. While risotto cooks, zest 1 tsp zest from **lemon (2 tsp for 4 servings)**; quarter lemon. Once cool enough to handle, slice **sausage** on a diagonal.



6. Stir **Parmesan**, **half the lemon zest**, a squeeze of **lemon juice**, and **2 TBSP butter (4 TBSP for 4 servings)** into pan with **risotto**. Taste and season with **salt** and **pepper**. Divide between bowls. Top with **sliced sausage** and **roasted bell pepper**. Sprinkle with remaining lemon zest. Serve with remaining lemon wedges on the side.

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