



## CHICKEN SAUSAGE ORZO PILAF

with Roasted Garlic, Lemon, and Tomatoes

### WHAT WE SEND (2 servings | 4 servings)

❄️ **Keep refrigerated.**

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



**Roma Tomatoes \***  
(2 | 4)



**Yellow Onion**  
(1 | 2)



**Lemon \***  
(1 | 2)



**Garlic**  
(4 Cloves | 8 Cloves)



**Chicken Sausage Mix \***  
(1 | 2)



**Orzo Pasta**  
(1 | 2)  
*Contains wheat*



**Chicken Stock Concentrate**  
(1 | 2)



**Shredded Parmesan \***  
(1 | 2)  
*Contains milk*

### WHAT YOU'LL NEED

**Vegetable oil**  
(1 tsp | 2 tsp)

**Olive oil**  
(2 tsp | 4 tsp)

**Butter**  
(3 TBSP | 6 TBSP)  
*Contains milk*



## CHEF'S TIP

Looking to spice things up a bit? Sprinkle the veggies with a pinch of chili flakes before roasting in step 2, or drizzle your finished dish with a dash of your fave hot sauce.



- 1.** Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.** Halve **tomatoes**; cut lengthwise into ½-inch-thick wedges. Halve, peel, and cut **onion** into ½-inch-thick wedges. Zest and halve **lemon**. Peel **garlic**; place cloves in the center of a small piece of foil. Add a **drizzle of oil** and season with **salt** and **pepper**. Cinch into a packet.



- 2.** Toss **tomatoes** and **onion** on a baking sheet with a **drizzle of olive oil**. (For 4 servings, divide between 2 baking sheets.) Season with **salt** and **pepper**. Add **garlic foil packet** and **lemon halves**, cut sides down, to same sheet. Roast until everything is browned and tender, about 25 minutes. Transfer garlic to a cutting board.



- 3.** Meanwhile, heat a **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, 5-7 minutes. Transfer to a plate and set aside.



- 4.** Melt **2 TBSP butter** (**4 TBSP for 4 servings**) in pan used for sausage over medium-high heat. Add **orzo** and stir until toasted, 2-3 minutes. Stir in **stock concentrate** and **2 cups water** (**3 cups for 4**). Bring to a boil, then reduce heat to a simmer. Cook until orzo is al dente, 10-12 minutes. (If liquid evaporates before orzo is tender, add a splash of water!)



- 5.** Mash **roasted garlic** with a fork until smooth. Add to pan with **orzo**, then stir in **roasted veggies**, **sausage**, **half the Parmesan**, **1 TBSP butter** (**2 TBSP for 4**), and **half the lemon zest**. Season with **salt** and **pepper**.



- 6.** Divide **orzo pilaf** between bowls. Top with **remaining Parmesan** and as much **remaining lemon zest** as you'd like. Serve with **roasted lemon halves** on the side.

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