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CHICKEN SAUSAGE ORZOTTO

with Roasted Tomatoes & Parmesan

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



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

Kosher Salt
Black Pepper

Cooking Oil
(1 TBSP | 2 TBSP)

Butter
(2 TBSP | 3 TBSP)
Contains: Milk

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

1.



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

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.



While tomatoes and garlic roast, 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**; cook, breaking up meat into pieces, until browned and cooked through, 4–6 minutes. Stir in **orzo**. Cook, stirring, until lightly toasted, 2–3 minutes.

4.



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

5.



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

6.



Divide **orzotto** between shallow bowls or plates and top with **roasted tomato wedges** and **remaining Parmesan**.

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

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