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CHICKEN SAUSAGE ORZO PILAF

with Roasted Garlic & Lemon


WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated


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

Kosher Salt
Black Pepper

Cooking Oil
(1 TBSP | 2 TBSP)

Butter
(3 TBSP | 6 TBSP)
Contains: Milk

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Roasted lemon takes on sweet, caramelized flavors for squeezing over your finished dish. Try using this technique to give pork, chicken, or fish a citrusy explosion on your plate.

1.



Adjust rack to top position ([top and middle positions for 4 servings](#)) and preheat oven to 425 degrees. **Wash and dry produce.** Cut **tomatoes** into ½-inch-thick wedges. Halve, peel, and cut **onion** into ½-inch-thick wedges. 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. Zest and halve **lemon**.

2.



Toss **tomatoes** and **onion** on a baking sheet with a **drizzle of oil**. ([For 4 servings, divide between 2 sheets.](#)) Season with **salt** and **pepper**. Add **garlic foil packet** and **lemon halves**, cut sides down, to same sheet. Roast on top rack ([top and middle racks for 4](#)) until everything is browned and tender, 20–25 minutes. Carefully transfer roasted garlic to a cutting board.

3.



While everything roasts, heat a **drizzle of 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. Transfer to a plate and set aside.

4.



Melt **2 TBSP butter** ([4 TBSP for 4 servings](#)) in same pan 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 to a low simmer. Cook, stirring occasionally, until orzo is al dente, 10–12 minutes. ([If liquid evaporates before orzo is tender, add a splash more water.](#))

5.



Mash **roasted garlic** with a fork until smooth. Add to pan with **orzo**, then stir in **roasted veggies**, **sausage**, **half the cheese** ([save the rest for serving](#)), **half the lemon zest**, and **1 TBSP butter** ([2 TBSP for 4 servings](#)). Season with **salt** and **pepper**.

6.



Divide **orzo pilaf** between bowls. Top with **remaining cheese** and as much **remaining lemon zest** as you like. Serve with **roasted lemon halves** on the side.

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

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