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## PORK SAUSAGE & ROASTED TOMATO RISOTTO

with Parmesan & Chives

### WHAT WE SEND

\* Keep refrigerated

(2 servings | 4 servings)

CALORIES **730**

PREP IN **10 MIN**

READY IN **50 MIN**

\* Times may vary based  
on CustomPlate choices.



**Italian Pork  
Sausage\***  
(6 oz | 12 oz)



**Arborio Rice**  
(1 | 2)



**Onion**  
(1 | 2)



**Shredded  
Parmesan\***  
(1 | 2)  
*Contains: Milk*



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



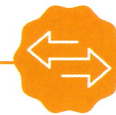
**Tomatoes\***  
(2 | 4)



**Chives\***  
(1 | 2)



**Garlic**  
(2 Cloves | 4 Cloves)



If you chose to modify your meal, follow the **CustomPlate** instructions on the flip side of this card.



**Chicken  
Sausage Mix** 🌱  
(9 oz | 18 oz)  
Calories: 800

### 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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**6** **SERVINGS** If you ordered a 6-serving meal, combine the 2- and 4-serving ingredient amounts as needed and cook in batches or larger cooking vessels (where it makes sense). Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

**1.**



Preheat oven to 400 degrees. **Wash and dry produce.** Cut **tomatoes** into ½-inch-thick wedges. Halve, peel, and dice **onion**. Peel and finely chop **garlic**. Finely chop **chives**. In a large bowl, combine **4 cups hot water** (**7 cups for 4 servings**), **stock concentrate**, and a big pinch of salt.

**2.**



Toss **tomatoes** on a baking sheet with a **drizzle of oil**, **salt**, and **pepper**. Roast until tomatoes are browned and softened, 20–25 minutes. Transfer to a cutting board. Once cool enough to handle, roughly chop tomatoes.

**3.**



Meanwhile, remove **sausage** from casing if necessary; discard casing. Heat a **drizzle of oil** in a large pan over medium-high heat. Add sausage and season with **salt** and **pepper**; cook, breaking up meat into pieces, until browned and cooked through, 5–6 minutes. Turn off heat; transfer to a plate. Wipe out pan.

↔ Swap in **chicken sausage** for pork sausage.

**4.**



Heat a **drizzle of oil** and **1 TBSP butter** in same pan over medium-high heat. Add **onion** and season with **salt** and **pepper**. Cook, stirring, until softened, 4–5 minutes. Stir in **garlic** and **rice**; cook until garlic is fragrant and rice is translucent, 1 minute. Season with **salt** and **pepper**.

**5.**



Add **½ cup stock** to pan with **rice mixture**. Cook, stirring, until liquid has mostly absorbed. Repeat with remaining stock—adding ½ cup at a time and stirring until liquid has mostly absorbed—until rice is al dente and mixture is creamy, 25–30 minutes. (**Depending on the size of your pan, you may need a little more or a little less liquid.**) Turn off heat.

**6.**



Once **risotto** is done, stir in **chopped tomatoes**, **cheese**, **half the chives**, **half the sausage**, and **1 TBSP butter** (**2 TBSP for 4 servings**). Taste and season with **salt** and **pepper**. Divide between bowls and top with remaining sausage and remaining chives.