



PORK SAUSAGE AND PEPPER SKILLET

with Mozzarella

WHAT WE SEND (2 servings | 4 servings)

✳️ Keep refrigerated

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



Long Green Pepper *
(1 | 2)



Garlic
(2 Cloves | 4 Cloves)



Scallions *
(1 | 2)



Pork Sausage Mix *
(1 | 2)



Fry Seasoning
(1 | 2)



White Rice
(1 | 2)



Tomato Paste
(1 | 2)



Shredded Mozzarella *
(1 | 2)
Contains milk



Hot Sauce
(1 | 2)

WHAT YOU'LL NEED

Butter
(1 TBSP | 1 TBSP)
Contains milk

Vegetable Oil
(1 tsp | 2 tsp)

CHEF'S TIP

If you don't have a medium (10-inch) skillet, it's totally fine to use a large (12-inch) one! You'll just need to add a bit more water with the rice in Step 4. Up it by 2 TBSP to start, then add more by the tablespoon as needed until rice is tender.



1. Adjust rack to top position and heat broiler to high or oven to 500 degrees. **Wash and dry all produce.** Core, deseed, and thinly slice **green pepper** crosswise. Peel and finely chop **garlic**. Trim and thinly slice **scallions**, separating whites from greens. Place **rice** in a fine-mesh sieve and rinse until water runs clear; set aside.



2. Heat a **drizzle of oil** in a medium, preferably ovenproof, pan over medium-high heat (**we used a 10-inch skillet; use a large, 12-inch skillet for 4 servings**). Add **green pepper** and season with **salt** and **pepper**. Cook, stirring often, until browned and tender, 5-6 minutes. Transfer to a plate and set aside.



3. Add **sausage** to same pan over medium-high heat. (**If pan is dry, add a drizzle of oil.**) Cook, breaking up meat into pieces, until browned and cooked through, 4-5 minutes. Add **garlic**, **scallion whites**, and **Fry Seasoning**. Cook, stirring, until fragrant, 30 seconds.



4. Stir **1 1/4 cups water** (**2 1/4 cups for 4 servings**), **tomato paste**, **rice**, and **1 TBSP butter** into pan. Season with **salt** (**we used 1/2 tsp kosher salt; 1 tsp for 4**). Bring to a boil, then cover and reduce heat to low. Cook until water has absorbed and rice is tender, 18-20 minutes. (**If liquid evaporates before rice is tender, add more water 1 TBSP at a time as needed.**)



5. Taste **rice** and season with **salt** and **pepper**; stir in **green pepper**. (**If pan isn't ovenproof, transfer mixture to a baking dish.**) Sprinkle evenly with **mozzarella**. Broil or bake on top rack until browned, 2-3 minutes. (**Watch carefully to avoid burning! The broiler is a powerful tool.**) Top with **scallion greens** and **hot sauce** if desired.

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