



ONE-PAN CHICKEN SAUSAGE ORZO

with Lemony Yellow Squash Ribbons



HELLO YELLOW SQUASH

This tender, lemon-hued zucchini is particularly delicious when eaten raw.



Yellow Onions



Scallions



Italian Chicken Sausage Mix



Orzo Pasta
(Contains: Wheat)



Cream Cheese
(Contains: Milk)



Lemons



Yellow Squash



Italian Seasoning



Tomato Paste

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 850

START STRONG

Feeling speedy? Feel free to boil your orzo in a large pot of salted water while you prep your ingredients in step 1. When the time comes in step 5 to bring it all together, skip the extra water and stir your cooked orzo directly into your melted butter.

BUST OUT

- Peeler
- Medium bowl
- Whisk
- Large pan
- Large bowl
- Olive oil (5 tsp)
- Butter (4 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 4-person

- | | |
|-------------------------------|--------|
| • Yellow Onions | 2 |
| • Scallions | 4 |
| • Lemons | 2 |
| • Yellow Squash | 2 |
| • Italian Chicken Sausage Mix | 18 oz |
| • Italian Seasoning | 2 tsp |
| • Orzo Pasta | 12 oz |
| • Tomato Paste | 3 TBSP |
| • Cream Cheese | 6 TBSP |

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

WINE CLUB

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1 PREP

Wash and dry all produce. Halve, peel, and finely dice **onions**. Trim and thinly slice **scallions**, separating whites from greens. Halve one **lemon**; quarter the other. Trim **yellow squash**. Using a peeler, shave squash lengthwise into ribbons, rotating until you get to the seedy core; finely dice core.



4 COOK VEGGIES

Heat another large drizzle of **olive oil** in same pan over medium-high heat. Add **onions, scallion whites, and diced squash**. Cook, stirring, until softened, 5-7 minutes. Season with **salt and pepper**. Turn off heat; transfer to bowl with **sausage**.



2 MARINATE SQUASH

In a medium bowl, whisk together a drizzle of **olive oil** and the juice from **lemon halves**. Toss in **squash ribbons**. Season with **salt and pepper**. Let marinate, tossing occasionally.



5 COOK ORZO

Melt **2 TBSP butter** in same pan over medium-high heat. Stir in **orzo** until coated. Cook until lightly toasted, 2-3 minutes. Pour in **5 cups water**; bring to a boil. Once boiling, reduce heat to medium low and simmer, stirring occasionally, until orzo is al dente, about 10 minutes. Reduce heat to low. Stir in **tomato paste, cream cheese,** and remaining **Italian Seasoning** until thoroughly combined. Season with **salt and pepper**.



3 COOK SAUSAGE

Heat a large drizzle of **olive oil** in a large pan over medium-high heat. Add **sausage** and half the **Italian Seasoning**. Cook, breaking up meat into pieces, until browned and cooked through, 5-7 minutes. Turn off heat; transfer to a large bowl.



6 FINISH AND SERVE

Return **sausage and veggies** to pan with **2 TBSP butter**. Stir until butter has melted. Season with **salt and pepper**. Divide between plates. Top with **squash ribbons** (or serve them on the side for picky eaters). Garnish with **scallion greens**. Serve with **lemon wedges** on the side for squeezing over.

SPICE IT UP

For an extra kick, sprinkle your finished dish with a pinch of chili flakes.

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