



# ONE-PAN ORZO ITALIANO

with Chicken Sausage, Tomatoes, and Spinach



## HELLO ONE-PAN PASTA

Put away your colander: everything's made in a single pan (hello, easiest cleanup ever!).

**PREP: 10 MIN** | **TOTAL: 30 MIN** | **CALORIES: 610**



Garlic



Lemon



Parsley



Orzo Pasta  
(Contains: Wheat)



Mozzarella Cheese  
(Contains: Milk)



Parmesan Cheese  
(Contains: Milk)



Baby Spinach



Grape Tomatoes



Italian Chicken Sausage



Italian Seasoning



Chicken Stock Concentrate



Panko Breadcrumbs  
(Contains: Wheat)

## START STRONG

Don't forget to stir the orzotto as it cooks. This will keep it from sticking to the pan and ensure that it comes out perfectly creamy.

## BUST OUT

- Large pan
- Olive oil (1 tsp | 2 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

- Garlic 2 Cloves | 2 Cloves
- Baby Spinach 5 oz | 5 oz
- Lemon 1 | 1
- Grape Tomatoes 4 oz | 8 oz
- Italian Chicken Sausage 6 oz | 12 oz
- Parsley ¼ oz | ¼ oz
- Orzo Pasta ¾ Cup | 1½ Cups
- Italian Seasoning ½ TBSP | 1 TBSP
- Chicken Stock Concentrate 1 | 2
- Mozzarella Cheese ¼ Cup | ½ Cup
- Panko Breadcrumbs ½ Cup | ½ Cup
- Parmesan Cheese ¼ Cup | ½ Cup

## HELLO WINE



PAIR WITH  
Bonelli's Eagle  
Languedoc-la-Clape Rouge, 2016

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## 1 PREHEAT AND PREP

**Wash and dry all produce.** Preheat broiler to high. Mince **garlic**. Finely chop **spinach** until you have 1 cup very packed spinach. Cut **lemon** in half; cut one half into wedges. Cut **tomatoes** in half. Remove **sausage** from casings of 2 links (use the other as you like). Pick **parsley** leaves from stems and finely chop; discard stems.



## 4 FINISH ORZOTTO

Add **2 cups water, stock concentrate**, and a pinch of **salt** to same pan. Bring to a boil, then lower heat to medium. Let simmer, stirring occasionally, until **orzotto** is almost al dente, 7-9 minutes. Stir in **spinach** and cook until wilted, about 3 minutes more. **TIP:** If mixture seems dry, add water ¼ cup at a time until loosened.



## 2 COOK SAUSAGE

Heat a drizzle of **olive oil** in a large, tall-sided pan over medium-high heat (use an ovenproof pan if you have one). Add **sausage**, breaking up meat into pieces. Cook until just browned, about 3 minutes.



## 5 BROIL ORZOTTO

Stir **¼ cup mozzarella** (we sent more) and a squeeze of **lemon** into pan. Season with **salt, pepper**, and more lemon (to taste). (**TIP:** If your pan is not ovenproof, transfer mixture to a baking dish at this point.) Sprinkle **panko** and **Parmesan** over top of **orzotto**. Broil until panko is golden brown, 1-3 minutes.



## 3 START ORZOTTO

Add **tomatoes** and **garlic** to pan with sausage. Cook, stirring occasionally, until tomatoes start to wilt, 2-3 minutes. Add **¾ cup orzo** and **½ TBSP Italian seasoning** (we sent more of both). Cook, stirring, until orzo is coated in juices, 1 minute. Season with **salt** and **pepper**.



## 6 PLATE AND SERVE

Divide **orzotto** between plates. Sprinkle **parsley** over top. Serve with **lemon wedges** on the side for squeezing over.

## BUON APETITO!

The red tomatoes, white cheese, and green spinach are a nod to this recipe's Italian inspiration.

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