



Creamy Sausage Orzo

with Baby Spinach and Mushrooms

20-min

Optional Spice



Mild Italian Sausage, uncased



Onion, chopped



Garlic Puree



Mushrooms



Baby Spinach



Orzo



Chicken Broth Concentrate



Italian Seasoning



Chili Flakes



Parmesan Cheese, shredded



Lemon



Tomato Sauce Base

HELLO ITALIAN SEASONING

Our blend of hearty herbs and zesty garlic!

Start here

Wash and dry all produce.

Heat Guide for Step 3 (dbl for 4 ppl):

- Mild: 1/8 tsp
- Medium: 1/4 tsp
- Spicy: 1/2 tsp

Bust out

Measuring spoons, slotted spoon, zester, measuring cups, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Mild Italian Sausage, uncased	250 g	500 g
Onion, chopped	113 g	227 g
Garlic Puree	1 tbsp	2 tbsp
Mushrooms	113 g	227 g
Baby Spinach	113 g	227 g
Orzo	170 g	340 g
Chicken Broth Concentrate	1	2
Italian Seasoning	1/2 tsp	1 tsp
Chili Flakes 🌶️	1 tsp	2 tsp
Parmesan Cheese, shredded	1/4 cup	1/2 cup
Lemon	1	1
Tomato Base Sauce	2 tbsp	4 tbsp
Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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1 Prep

Thinly slice **mushrooms**. Zest, then juice half the **lemon** (use whole lemon for 4 ppl).



2 Cook sausage

Heat a large non-stick pan over medium-high heat. When hot, add **1/2 tbsp oil** (dbl for 4 ppl), then **sausage**. Cook, breaking up the **sausage** into smaller pieces, until no pink remains, 4-5 min. ** Season with **salt** and **pepper**.



3 Cook veggies

While **sausage** cooks, heat a large pot over medium-high heat. When hot, add **2 tbsp butter** (dbl for 4 ppl), then **mushrooms** and **onions**. Cook, stirring often, until **veggies** slightly soften, 2-3 min. Season with **salt**. Sprinkle **1/4 tsp chili flakes** (NOTE: Reference heat guide.) and **half the Italian Seasoning** (use all for 4 ppl) over **veggies**. Add **tomato sauce base** and **garlic puree**. Cook, stirring, until fragrant, 1 min.



4 Cook orzo

Add **orzo**, **broth concentrate** and **2 1/4 cups water** (dbl for 4 ppl). Using a slotted spoon, transfer **sausage** to the pot, leaving the **excess** fat in the pan. Season with **salt** and **pepper**. Cover and bring to a boil over high heat. Once boiling, reduce heat to medium. Cover and cook, stirring often, until **orzo** is tender and creamy, 8-10 min.



5 Wilt spinach

Add **spinach**, then stir until wilted. Add **1 tsp lemon juice** (dbl for 4 ppl) and **half the Parmesan**. Stir until **cheese** melts.



6 Finish and serve

Divide **creamy sausage orzo** between plates. Sprinkle **lemon zest**, **remaining chili flakes** and **remaining Parmesan** over top, if desired.

Dinner Solved!