



# 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

Before starting, wash and dry all produce.

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

- Mild: ¼ tsp
- Medium: ¼ tsp
- Spicy: ½ 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             | ½ tsp    | 1 tsp    |
| Chili Flakes 🌶️               | 1 tsp    | 2 tsp    |
| Parmesan Cheese, shredded     | ¼ cup    | ½ cup    |
| Lemon                         | ½        | 1        |
| Tomato Sauce Base             | 2 tbsp   | 4 tbsp   |
| Unsalted Butter*              | 2 tbsp   | 4 tbsp   |
| Oil*                          |          |          |
| Salt and Pepper*              |          |          |

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional 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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## Prep

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



## Cook sausage

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **sausage**. Cook, breaking up **sausage** into smaller pieces, until no pink remains, 4-5 min. \*\* Season with **salt** and **pepper**.



## Cook veggies

Meanwhile, 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** soften slightly, 2-3 min. Season with **salt**. Sprinkle **half the Italian Seasoning** (use all for 4 ppl) and **¼ tsp chili flakes** over **veggies**. (NOTE: Reference heat guide.) Add **tomato sauce base** and **garlic puree**. Cook, stirring often, until fragrant, 1 min.



## Cook orzo

Add **orzo**, **broth concentrate** and **2 ¼ cups water** (dbl for 4 ppl) to the pot with **veggies**. Using a slotted spoon, transfer **sausage** to the pot, leaving excess fat in the pan. Season **orzo mixture** with **salt** and **pepper**. Cover and bring to a boil over high heat. Once boiling, reduce heat to medium. Cook still covered, stirring often, until **orzo** is tender and creamy, 8-10 min.



## Finish orzo

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



## Finish and serve

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

## Dinner Solved!