



One-Pot Sausage and Orzo Stew

with Garlic Bread

20-min



Mild Italian Sausage, uncased



Orzo



Basil



Ricotta Cheese



Baby Spinach



Onion, chopped



Garlic Puree



Parmesan Cheese, shredded



Crushed Tomatoes



Ciabatta Roll



Mushrooms



Vegetable Broth Concentrate

HELLO BASIL

This versatile herb has a floral and citrusy twist!

Start here

- Before starting, preheat your broiler to high.
- Wash and dry all produce.

Bust Out

Baking sheet, medium bowl, measuring spoons, silicone brush, aluminum foil, small bowl, measuring cups, large pot

Ingredients

	2 Person	4 Person
Mild Italian Sausage, uncased	250 g	500 g
Orzo	170 g	340 g
Basil	7 g	14 g
Ricotta Cheese	100 g	200 g
Baby Spinach	113 g	227 g
Onion, chopped	56 g	113 g
Garlic Puree	1 tbsp	2 tbsp
Parmesan Cheese, shredded	¼ cup	½ cup
Crushed Tomatoes	370 ml	740 ml
Ciabatta Roll	2	4
Mushrooms	113 g	227 g
Vegetable Broth Concentrate	2	4
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F.

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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Start stew

Quarter **mushrooms**. Heat a large pot over medium-high heat. When hot, add **2 tbsp butter** (dbl for 4 ppl), then **Italian sausage, mushrooms and onions**. Cook, breaking up **sausage** with a spoon, until no pink remains, 3-4 min.**



Make ricotta mixture

Thinly slice **basil**. Stir together **ricotta, Parmesan** and **basil** in a medium bowl. Season with **salt** and **pepper**.



Cook stew

Add **crushed tomatoes, broth concentrate, orzo, half the garlic puree** and **1 ½ cups water** (dbl for 4 ppl) to the pot. Bring to a boil over high heat, stirring constantly. Once boiling, reduce to medium-low. Cook, stirring constantly, until **orzo** is tender and **stew** has thickened slightly, 8-10 min. (**NOTE:** Stirring constantly keeps the orzo from sticking to the bottom of the pot). Season with **salt** and **pepper**.



Finish and serve

Add **spinach** to the pot with **stew**. Stir, until wilted 1-2 min. Divide **sausage orzo stew** between bowls. Dollop **ricotta mixture** over top. Serve with **garlic bread** on the side, for dipping.

Dinner Solved!



Make garlic bread

While **stew** cooks, halve **ciabatta**. Stir together **remaining garlic puree** and **1 tbsp oil** (dbl for 4 ppl) in a small bowl. Brush cut sides of **ciabatta** with **garlic oil**. Transfer **ciabatta** to a foil-lined baking sheet, cut-side up. Broil in the **middle** of the oven, until **ciabatta** is golden-brown, 2-3 mins. (**TIP:** Keep your eye on the garlic bread, so they don't burn!)