



# 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!)