



CHICKEN SAUSAGE ORZOTTO

with Mozzarella, Zucchini, and Tomatoes



HELLO ORZOTTO

Cooking pasta risotto-style means one pan, less water, and easy-peasy cleanup.

PREP: 5 MIN | **TOTAL: 35 MIN** | **CALORIES: 860**



Zucchini



Italian Chicken Sausage Meat



Orzo Pasta
(Contains: Wheat)



Crushed Tomatoes



Panko Breadcrumbs
(Contains: Wheat)



Shallot



Italian Seasoning



Chicken Stock Concentrate



Mozzarella Cheese
(Contains: Milk)

START STRONG

Speedy chef? Save time by cooking the sausage first as instructed in step 2, then heading back to step 1 and doing your prep while the meat is in the pan.

BUST OUT

- Grater
- Large pan
- Paper towel
- Large bowl
- Vegetable oil (2 tsp | 4 tsp)
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Zucchini 1 | 2
- Shallot 1 | 2
- Italian Chicken Sausage Meat 9 oz | 18 oz
- Italian Seasoning 1 TBSP | 2 TBSP
- Orzo Pasta 6 oz | 12 oz
- Chicken Stock Concentrate 1 | 2
- Crushed Tomatoes 6.88 oz | 13.76 oz
- Mozzarella Cheese ½ Cup | 1 Cup
- Panko Breadcrumbs ½ Cup | 1 Cup

WINE CLUB

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1 PREHEAT AND PREP

Wash and dry all produce. Preheat broiler to high or oven to 500 degrees. Trim ends from **zucchini**, then grate using large holes of a grater. Halve, peel, and mince **shallot**.



4 COOK ORZO

Melt **1 TBSP butter** in same pan over medium-high heat, then add **orzo** and toss to coat. Let toast, stirring often, until golden, 2-3 minutes. Stir in remaining **Italian seasoning**, **stock concentrate**, **1½ cups water**, and half the **tomatoes** from package (use the rest as you like). Bring to a boil and cook, stirring occasionally, until orzo is al dente, about 12 minutes.



2 COOK SAUSAGE

Heat a drizzle of **oil** in a large pan over medium-high heat (use an ovenproof pan if you have one). Add **sausage** and half the **Italian seasoning** (we'll use the rest later), breaking up meat into pieces. Cook until no longer pink, 3-5 minutes. Transfer to a large paper-towel-lined bowl and set aside.



5 TOP ORZO

Drain any excess liquid from **sausage** and **zucchini**, then stir into **orzo** in pan. Add another **1 TBSP butter** and stir to melt. Season with **salt** and **pepper**. Remove pan from heat. (**TIP:** Transfer contents of pan to a baking dish at this point if your pan is not ovenproof.) Sprinkle **mozzarella** and **panko** evenly over pan or dish.



3 COOK ZUCCHINI

Add **zucchini**, **shallot**, and a drizzle of **oil** to same pan over medium-high heat. Cook, tossing, until tender and zucchini has shrunk by about a third, about 5 minutes. Season with **salt** and **pepper**. Transfer to bowl with **sausage**. Wipe out pan.



6 BROIL AND SERVE

Place pan or dish under broiler—surface should be about 3 inches from flame. Broil until **panko** is golden brown and **mozzarella** melts, 2-3 minutes. (**TIP:** Keep an eye out for any burning.) Remove from broiler and divide between plates.

GENIUS!

Cook leftover tomatoes with garlic and olive oil for a simple sauce.

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