



#### In your box

- 8 oz. Fire Roasted Diced Tomatoes in Juice
- 6 oz. Orzo Pasta
- 4 Garlic Cloves
- 2 oz. Seasoned Croutons
- 4 tsp. Mirepoix Broth Concentrate
- 4 fl. oz. Cream Sauce Base
- 1 Tomato Paste
- 16 oz. Italian Pork Sausage Links
- 2 Zucchini
- 2 oz. Dark Brown Sherry Cooking Wine

#### You will need

- Olive Oil, Salt
- Large Pot

#### Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

4-Serving Meal



## One-Pot Creamy Orzo and Sausage Soup

with croutons

NUTRITION per serving—Calories: 647, Carbohydrates: 55g, Sugar: 10g, Fiber: 4g, Protein: 29g, Sodium: 1696mg, Fat: 34g, Saturated Fat: 13g  
 Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

50-60 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Not Spicy

## Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry



### 1. Prepare the Ingredients

- Mince **garlic**. Trim **zucchini** ends, quarter, and cut into ½" dice.
- Remove **Italian sausage** from casing, if necessary.



### 2. Cook the Sausage

- Place a large pot over medium heat with 2 tsp. **olive oil**. Add **sausage** to hot pot. Break up meat until no pink remains and sausage reaches a minimum internal temperature of 160 degrees, 6-7 minutes.
- Remove sausage to a plate. Reserve pot; no need to wipe clean.



### 3. Start the Soup

- Return pot used to cook sausage to medium heat. Add **garlic** and **tomato paste** to hot pot. Stir constantly until fragrant, 30-60 seconds.
- Add **sherry** and stir occasionally, scraping bottom of pot to loosen any brown bits, until reduced by half, 1-2 minutes.



### 4. Finish the Soup

- Add **diced tomatoes**, **mirepoix base**, ¼ tsp. **salt**, and 5 cups **water** to pot. Bring to a boil.
- Once boiling, stir in **zucchini** and **orzo**. Return to a boil.
- Once boiling, stir occasionally until orzo is tender, 8-10 minutes.
- Stir in **cream base** and **sausage** until combined and heated through, 5-8 minutes.
- Remove from burner.



### 5. Finish the Dish

- Plate dish as pictured on front of card, garnishing with **croutons**. Bon appétit!