



In your box

- 16 oz. Italian Pork Sausage Links
- 4 Garlic Cloves
- 2 tsp. Chicken Broth Concentrate
- 12 oz. Orzo Pasta
- 4 fl. oz. Cream Sauce Base
- 2 oz. Shredded Parmesan Cheese
- 4 oz. Baby Spinach
- 2 Roma Tomatoes
- 1 Yellow Onion
- 4 Tbsp. Basil Pesto

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

You will need

- Olive Oil, Salt, Pepper
- Mixing Bowl, Large Non-Stick Pan

Minimum Internal Protein Temperature

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

Rest steak or pork after cooking, 3 minutes.

4 Serving One Pot Family Meal



One-Pot Creamy Sausage and Spinach Orzotto

with basil pesto tomatoes

NUTRITION per serving—Calories: 790, Carbohydrates: 79g, Sugar: 9g, Fiber: 5g, Protein: 38g, Sodium: 1680mg, Fat: 39g, Saturated Fat: 14g
 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

35-45 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
- Ingredient(s) used more than once: **pesto**



1. Prepare the Ingredients

- Coarsely chop **spinach**.
- Core **tomatoes** and cut into ½" dice.
- Halve and peel **onion**. Cut halves into ¼" dice.
- Mince **garlic**.
- Remove **Italian sausage** from casing, if necessary.



2. Marinate the Tomatoes

- In a mixing bowl, combine **tomatoes**, half the **pesto** (reserve remaining for orzotto), and a pinch of **salt**. Set aside.



3. Cook the Sausage

- Place a large non-stick pan over medium-high heat.
- Add 1 tsp. **olive oil** and **Italian sausage** to hot pan. Break into smaller pieces until no pink remains and sausage reaches a minimum internal temperature of 160 degrees, 4-6 minutes.
- Transfer sausage to a plate. Reserve pan; no need to wipe clean.



4. Start the Orzotto

- Return pan used to cook sausage to medium heat and add 1 tsp. **olive oil**.
- Add **onion** to hot pan and stir occasionally until tender and lightly browned, 6-8 minutes.
- Add **garlic** and cook, 1 minute.



5. Finish Orzotto and Finish Dish

- Add 3 cups **water**, **chicken base**, and **orzotto**. Cover, and bring to a simmer.
- Once simmering, stir occasionally until **orzotto** is tender, 10-12 minutes.
- Stir in ¼ tsp. **salt**, ¼ tsp. **pepper**, **spinach**, **cream base**, remaining **pesto**, **Parmesan**, and **sausage**. Stir occasionally until spinach is lightly wilted, 1-2 minutes.
- *If too thick, add additional water, 1 tsp. at a time and up to ¼ cup, until desired consistency is reached.* Remove from burner.
- Plate dish as pictured on front of card, topping orzotto with **marinated tomatoes**. Bon appétit!