



Italian Sausage and Pepper Risotto

WITH SPINACH AND PARMESAN

Classic



Prep & Cook Time

40-50 MIN

Cook Within

5 DAYS

You Will Need

Olive Oil, Salt, Pepper
Small Pot, Medium Pot, Large
Non-Stick Pan

Ingredients

4 oz. Marinara Sauce
2 Garlic Cloves
1 Red Bell Pepper
¾ cup Arborio Rice
2 oz. Baby Spinach
2 tsp. Chicken Demi-Glace
Concentrate
.6 oz. Butter
½ oz. Shredded Parmesan Cheese
Customize It Options
8 oz. Italian Pork Sausage Links
10 oz. Steak Strips
16 oz. Double Portion Italian Pork
Sausage Links

Difficulty Level

EXPERT

Spice Level

NOT SPICY

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.

View nutritional information at www.homechef.com/19788

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

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

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

Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Bring 4 cups **water** to a boil in a small pot
- Ingredient(s) used more than once: **cheese**

Customize It Instructions

- If using **16 oz. Italian sausage**, follow same instructions as **8 oz. Italian sausage**, working in batches, if necessary.
- If using **steak strips**, spread into a single layer, pat dry, and coarsely chop. Follow same instructions as Italian sausage in Step 4, stirring occasionally until no pink remains and steak reaches minimum internal temperature, 4-6 minutes. Rest, 3 minutes.



1. Prepare the Ingredients

- Stem, seed, remove ribs, and cut **red bell pepper** into ½" dice.
- Coarsely chop **spinach**.
- Mince **garlic**.
- On a separate cutting board, remove **Italian sausage** from casing, if necessary.



2. Start the Risotto

- Place a medium pot over medium-high heat and add 2 tsp. **olive oil**.
- Add **rice** and **garlic** to hot pot. Stir occasionally until rice is toasted and opaque, 1-2 minutes.



3. Finish the Risotto

- Add 1 cup **boiling water** from small pot and **demi-glace** to pot with **rice**. *Rice should just be covered by liquid.*
- Stir often until nearly all liquid is absorbed.
- Add ½ cup boiling water and stir often until nearly all liquid is absorbed. Repeat this process, stirring often, 18-20 minutes.
- Taste **risotto** as you cook, checking for tenderness. *When rice has no more "bite" or crunch, it's done. There may be water left.*
- Remove from burner. Stir in **cheese** (reserving 1 Tbsp. for garnish), **butter**, and a pinch of **salt**. Cover and set aside.



4. Cook the Sausage Mixture

- Place a large non-stick pan over medium heat and add 1 tsp. **olive oil**.
- Add **sausage** and **red bell pepper** to hot pan. Stir often, breaking up sausage, until no pink remains and sausage reaches a minimum internal temperature of 160 degrees, 4-6 minutes.
- Stir in **spinach**, **marinara**, and a pinch of **pepper** until combined and spinach is wilted, 30-60 seconds.
- Remove from burner.



5. Finish the Dish

- Plate dish as pictured on front of card, topping **risotto** with **sausage mixture** and garnishing with reserved **cheese**. Bon appétit!