



# Italian Sausage and Pepper Risotto

WITH SPINACH AND PARMESAN

Meal Kit



## 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

## Difficulty Level

INTERMEDIATE

## Spice Level

NOT SPICY

## Ingredients

- 2 tsp. Chicken Demi-Glace Concentrate
  - 3/4 cup Arborio Rice
  - 1/2 oz. Shredded Parmesan Cheese
  - .6 oz. Butter
  - 2 oz. Baby Spinach
  - 1 Red Bell Pepper
  - 2 Garlic Cloves
  - 4 oz. Marinara Sauce
- ### Customize It Options
- 8 oz. Italian Pork Sausage
  - 12 oz. Impossible Burger
  - 16 oz. Double Portion Italian Pork Sausage
  - 10 oz. Diced Boneless Skinless Chicken Breasts

## 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/26671](http://www.homechef.com/26671)

\*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 **diced chicken breasts**, pat dry. Cook in a medium non-stick pan with 2 tsp. **olive oil** over medium heat, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **Impossible burger**, cook in a large non-stick pan with 1 tsp. **olive oil** over medium heat, breaking up until burger reaches a minimum internal temperature of 160 degrees, 4-6 minutes.
- If using 16 oz. **Italian sausage**, follow same instructions, cooking in batches if necessary.



### 1. Prepare the Ingredients

- Stem, seed, remove ribs, and cut **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 water.* Stir often until nearly all water is absorbed.
- Add ½ cup boiling water and stir often again until nearly all water 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** (reserve 1 Tbsp. for garnish), **butter**, and a pinch of **salt**. Cover and set aside.
- While risotto cooks, continue recipe.



### 4. Cook the Italian Sausage Mixture

- Place a large non-stick pan over medium heat and add 1 tsp. **olive oil**.
- Add **Italian sausage** and **bell peppers** 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 **Italian sausage mixture** and garnishing with reserved **cheese**. Bon appétit!