



In your box

8 ½ oz. Cooked Jasmine Rice
6 oz. Pepper and Onion Mix
2 tsp. Chicken Base
1 oz. Shredded Mozzarella
4 fl. oz. Marinara Sauce
½ oz. Seasoned Croutons
1 oz. Light Cream Cheese

Customize It Options

8 oz. Italian Pork Sausage Links
4 Beyond Sausage Links
16 oz. Italian Pork Sausage Links—
Double Portion
12 oz. Ground Turkey

*Contains: milk, wheat, soy

HOME CHEF
Fresh
AND **EASY**

Oven-Ready

Italian Sausage Stuffed Pepper Risotto

with mozzarella

NUTRITION per serving—Calories: 662, Carbohydrates: 67g, Fat: 30g, Protein: 30g, Sodium: 1757mg.

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

30-40 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Not Spicy



Prepare the Ingredients

- Preheat oven to 400 degrees. Remove lid and label, if necessary. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Combine **rice**, $\frac{1}{2}$ cup **water**, **marinara sauce**, **pepper and onion mix**, and **chicken base** in provided tray.



Add the Sausage

- Remove **Italian sausage** from casing and break into quarter-sized pieces. Spread evenly over **risotto**.
- *If using **16 oz. Italian sausage** or **Beyond Meat sausage**, follow same instructions. If using **ground turkey**, crumble into small clumps and follow same instructions.*



Bake the Dish

- Bake uncovered in hot oven until **Italian sausage** reaches a minimum internal temperature of 160 degrees, 25-30 minutes.
- *If using **16 oz. Italian sausage** or **Beyond Meat sausage**, follow same instructions. If using **ground turkey**, bake uncovered until turkey reaches a minimum internal temperature of 165 degrees, 25-30 minutes.*
- Carefully remove from oven. Crush **croutons** in shipping bag. Stir **cream cheese** and **mozzarella** into tray until creamy. Top with **croutons**. Bon appétit!