



In your box

24 oz. Italian Pork Sausage Links
8 fl. oz. Marinara Sauce
1 Red Onion
¼ oz. Parsley
2 Red Bell Peppers
2 oz. Tuscan Herb Butter
2 oz. Shredded Asiago Cheese
4 tsp. Chicken Demi-Glaze
4 oz. White Cooking Wine
2 ¼ cup Arborio Rice

*Contains: milk

You will need

Salt, Pepper
Slow Cooker

HOME CHEF
Fresh
AND EASY

Slow-Cooker

Italian Sausage Risotto with Asiago cheese and red pepper

NUTRITION per serving—Calories: 690, Carbohydrates: 72g, Fat: 31g, Protein: 29g, Sodium: 1343mg.

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.

Cook Time
HIGH HEAT
4 Hrs

Cook Within
5 days

Difficulty Level
Easy

Spice Level
Not Spicy

Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- If using fresh produce, thoroughly rinse and pat dry
- Please read and follow all instructions in your slow cooker manual. Cook with a lid for the entire recommended cooking time; make sure to check that meal is fully cooked before eating. Use oven mitts or a towel when handling lid or pot.



1

Prepare the Ingredients

- Stem, seed, remove ribs, and cut **red bell pepper** into 1" dice.
- Halve and peel **onion**. Cut halves into ¼" dice.
- Mince **parsley**, leaves and stems.
- On a separate cutting board, remove **sausage** from casing.



2

Start the Meal

- In a clean slow cooker, combine 4 cups **water**, **red bell pepper**, **onion**, **demi-glance**, **white cooking wine**, ½ tsp. **salt**, ¼ tsp. **pepper**, and **Italian sausage**.
- Turn slow cooker on to high heat. Cover, and cook until sausage reaches a minimum internal temperature of 160 degrees, 2 hours.



3

Add the Rice

- Uncover, and stir in **rice** and **marinara**.
- Cover, and cook until liquid is absorbed and rice is tender, 2 hours.



4

Finish the Dish

- Stir **butter** into finished meal.
- Plate dish as pictured on front of card, garnishing with **Asiago** and **parsley**. Bon appétit!