DINNERLY

Easy Clean Up! Chicken & Sausage Scarpariello

with Orzo

30-40min 2 Servings

Double the meat but less dishes to clean? A classic Italian-American dish like scarpariello really knows how to deliver. Chicken, sausage, roasted red peppers, and orzo all come together with a bright, sweet and sour sauce—in just one pot! Give your dishwashing gloves a well-deserved break tonight. We've got you covered!

WHAT WE SEND

- 1 yellow onion
- 4 oz roasted red peppers
- ½ lb pkg chicken breast strips
- ½ lb pkg uncased sweet Italian pork sausage
- 3 oz orzo [1]
- 1 pkt chicken broth concentrate

WHAT YOU NEED

- garlic
- kosher salt & ground pepper
- olive oil
- red wine vinegar (or white wine vinegar)
- sugar

TOOLS

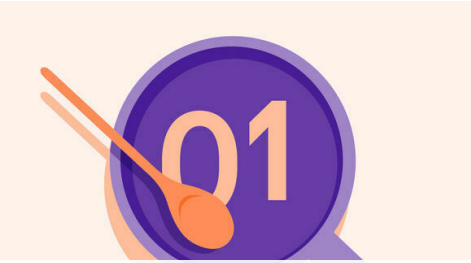
- medium ovenproof pot with lid

ALLERGENS

Wheat (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

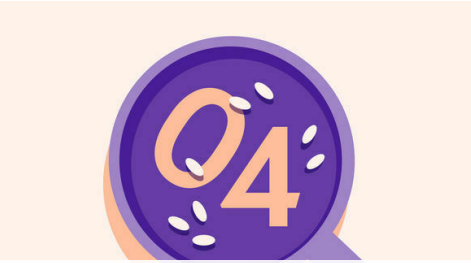
Calories 630kcal, Fat 22g, Carbs 53g, Protein 62g



1. Prep veggies

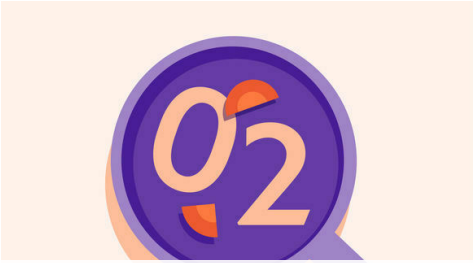
Preheat oven to 350°F with a rack in the center.

Finely chop **onion**. Finely chop **2 teaspoons garlic**. Slice **roasted red peppers** into thin strips, if necessary.



2. Cook chicken

Pat **chicken** dry; season with **a pinch each of salt and pepper**. Heat **1 tablespoon oil** in a medium ovenproof pot over medium-high. Add chicken in a single layer; cook, without stirring, until browned on the bottom, 3–5 minutes. Using a slotted spoon, transfer to a plate (it's okay if chicken isn't cooked through).



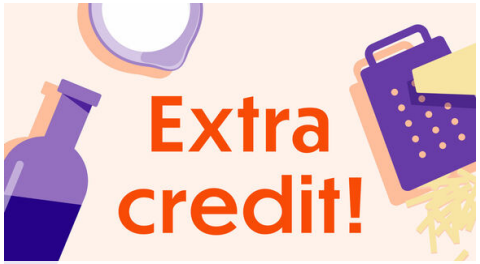
3. Cook sausage

Add **sausage** to same pot over medium-high heat, breaking up into 1-inch pieces. Cook, without stirring, until browned on the bottom but slightly pink in the center, 3–5 minutes. Using a slotted spoon, transfer to plate with **chicken**.

4. Add aromatics & orzo

To same pot over medium heat, add **onions, chopped garlic**, and **a pinch of salt**. Cook, stirring, until onions are softened and translucent, 5–7 minutes.

Add **orzo**; cook, stirring, until light golden-brown, 3–4 minutes. Stir in **chicken, sausage, red peppers, broth concentrate, 1 cup water, 1 tablespoon vinegar**, and **1 teaspoon each of sugar and salt**; bring to a boil over high heat.



5. Bake & serve

Cover pot with a lid (or aluminum foil); bake on center oven rack until **chicken and sausage** are cooked, **orzo** is tender, and liquid is mostly evaporated, 15–20 minutes. Remove from oven and let rest for 5 minutes.

Season **chicken and sausage scarpariello** to taste with **salt** and **pepper** and serve. Enjoy!

6. Did you know?

Research shows that about ⅓ of food in US grocery stores is thrown out. Here at Dinnerly, we only buy what we need, when we need it, which is why <1% of our food goes to waste. On top of that, we are committed to cutting our food loss and waste by another 50% by 2030.