

DINNERLY



FAST

ONE POT

Chicken Sausages with Parmesan & Pea Risotto



20-30min



2 Servings

Flex your culinary muscle with this easy-peasy risotto. Everyone thinks risotto is the next shake weight with all that tedious stirring, stirring, and more stirring. We respect the process, but we're delivering the same luscious bowl of Italian rice spiked with Parmesan, broth, and earthy peas without all the high-maintenance. Did we mention thick slices of roasted chicken sausage with every bite? We've got you covered!

WHAT WE SEND

- garlic (use 1 large clove)
- 1 pkt poultry broth concentrate
- 5 oz arborio rice
- 5 oz peas
- 4 oz basil pesto ⁷

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- butter ⁷
- white wine vinegar (or apple cider vinegar) ¹⁷

TOOLS

- box grater or microplane
- medium skillet
- rimmed baking sheet

ALLERGENS

Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

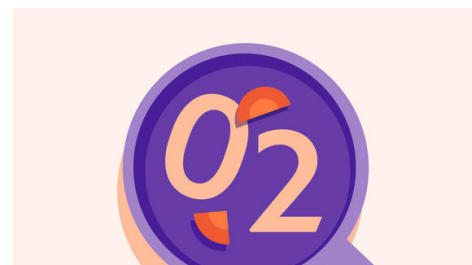
NUTRITION PER SERVING

Calories 1010kcal, Fat 58g, Carbs 78g, Protein 41g



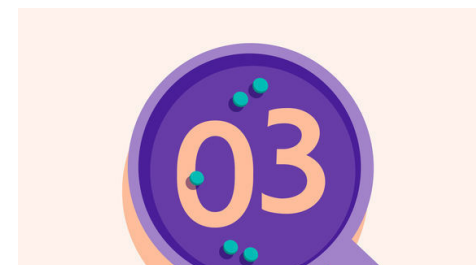
1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Halve **shallot**, peel, and finely chop. Peel and finely chop **1 teaspoon garlic**. In a liquid measuring cup, combine **broth concentrate**, **3½ cups water**, and **¾ teaspoon salt**. Finely grate **Parmesan**.



2. Sear sausages

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **sausages** and cook until well browned all over (but not cooked through), about 5 minutes. Remove from heat, transfer to a rimmed baking sheet and roast on upper oven rack until cooked through, about 7 minutes; set skillet aside. Cover sausages loosely with foil to keep warm.



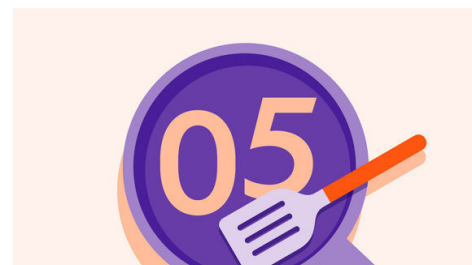
3. Sauté aromatics

Meanwhile, heat **1 tablespoon butter** in same skillet over medium-high. Add **shallot** and cook, scraping up any browned bits from **sausages**, until shallot is softened, but not browned, 1–2 minutes. Add **rice** and cook, stirring, 2 minutes. Add **chopped garlic** and cook 30 seconds more.



4. Cook risotto

Add **½ cup broth** and **½ tablespoon vinegar** to skillet; cook over medium-high, stirring occasionally until liquid is nearly absorbed, 1–2 minutes. Continue adding **½ cup broth** at a time, stirring until nearly absorbed, 20–22 minutes total. **Rice** will be al dente and suspended in a thick sauce.



5. Finish & serve

Slice **sausages**; add to skillet with **risotto** along with **peas** and **any juices** from baking sheet. Cook until **peas** are tender and **sausages** are warm, about 2 minutes. Stir in **half of the Parmesan** and **2 tablespoons butter**; season to taste with **salt** and **pepper**. Serve **risotto** in shallow bowls topped with **remaining Parmesan** and **a drizzle of oil**. Enjoy!



6. Add some green!

This cozy bowl has us reaching for our sweatpants. If you're looking to balance its rich flavor with a little more green, go for a side salad! Toss some peppery baby arugula with sliced cherry tomatoes, a quick balsamic vinaigrette, and even some toasted pine nuts.