Italian Chicken Sausage Rice Bake
with Spinach & Pesto

🕐 30min   🍴 2 Servings

A recipe with only four steps, and it's one pot? You can thank us later. Italian chicken sausage, spinach, and tomatoes bake into jasmine rice to create a hearty pot of savory goodness. A final drizzle of pesto means dinner is served. We've got you covered!

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WHAT WE SEND

- ½ lb uncased Italian chicken sausage
- 1 plum tomato
- ¼ oz Italian seasoning
- ¼ oz granulated garlic
- 5 oz jasmine rice
- 5 oz baby spinach
- 2 oz basil pesto [1]

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- sugar

TOOLS

- medium Dutch oven or pot with lid

ALLERGENS

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

NUTRITION PER SERVING

Calories 690kcal, Fat 27g, Carbs 71g, Protein 36g

1. Cook sausage

Preheat oven to 425°F with a rack in the center.

Heat **1 tablespoon oil** in a medium ovenproof pot or Dutch oven over medium-high. Add **sausage** and cook, breaking up into smaller pieces, until well browned, 5–7 minutes. Season with **a pinch each of salt and pepper**.

### 2. Prep ingredients

Meanwhile, cut **tomato** into ½-inch pieces.

To pot with **sausage**, add **tomatoes, 1½ teaspoons Italian seasoning, ½ teaspoon each of granulated garlic and salt**, and **¼ teaspoon sugar**; cook, stirring, until fragrant, about 1 minute.

3. Bake rice

Add **rice** and stir to combine. Add **1¼ cups water** and bring to a boil over high heat, scraping up any browned bits from bottom of pot.

Cover pot with a lid or foil; bake on center oven rack until rice is tender and liquid is absorbed, about 20 minutes.
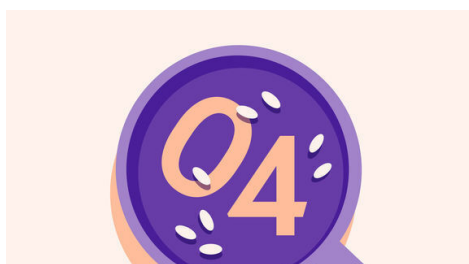
4. Steam spinach & serve

Carefully remove pot from oven. Add **spinach** and immediately re-cover. Let rest for 5 minutes. Fluff **rice** and stir in spinach. Season to taste with **salt** and **pepper**.

Serve **rice bake** with **pesto** drizzled over top. Enjoy!

5. ...

What were you expecting, more steps?

6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!