



## Spicy Sausage with Silky Vegetable Orzotto

Mascarpone, a rich and creamy Italian cheese, originated in the Lombardy region during the Renaissance period, traditionally crafted from the cream of cow's milk. When it comes to crafting cheeses, the Italians certainly have a way of turning milk into pure magic! Here we also use a creative technique of separating the sausage meat from the skin and then rolling small meatballs – a quick and easy technique that you can take and claim as your own – you don't even need to credit us!

### Ingredients

- Jalapeño sausage
- Red Bell Pepper
- Red Onion
- Garlic Clove
- Baby Spinach
- Mascarpone
- Orzo
- Chopped Tomatoes
- Chicken Stock Cube

### Your Pantry

- Olive Oil
- Salt & Pepper

### Nutritional Info

Calories: 595 kcal  
Carbohydrates: 61 g  
Protein: 33 g  
Fat: 26 g

### Allergens


Wheat (Orzo, Sausages)  
Milk (Cheese)  
Stock Cube (may also contain traces of Egg, Soybeans & Mustard)

Your ingredients were carefully packed on a premises that stores and portions other allergens. Such as cereals containing gluten, seeds, nuts, soy products, dairy etc. Every effort is made to avoid cross contamination but please be aware of this if cooking for somebody with a severe allergy.



## METHOD

*Read the entire recipe from start to finish. Trust us! You'll be more familiar with the steps and cooking the dish will be a stroll in the park. Before you begin give the vegetables a quick rinse.*



### 1) **Boil the kettle**

Make the stock up by dissolving the stock cube with 140ml of boiling water per person.

### 2) **Prepare the vegetables**

Peel and finely chop the onion. Finely chop the red pepper. Peel and crush the garlic.

### 3) **Cook the sausage meat balls**

Place a large, non stick pan on medium heat. While the pan is heating up, slice the raw sausages lengthways and remove and discard the skin, leaving just the sausage meat. Roll the sausage meat into small meatballs (about the size of dice), dropping them into the hot pan as you go. Fry the meatballs until they are crisp and browned on the outside and cooked through. Remove them from the pan and place on a plate, leaving the juices and oil in the pan.

### 4) **Cook the vegetables**

Turn down the heat and add the onion, pepper, and garlic. Sautee for about 4-5 minutes or until the onions are softened.

### 5) **Make the orzotto**

To the same pan, add the orzo, chopped tomatoes and stock. Bring to the boil then turn down to a simmer and cook, uncovered, for about 10-12 minutes or until the pasta is cooked through. You will need to give it a stir every couple of minutes to stop it sticking.

### 6) **Finish the dish**

Add the mascarpone and mix well. Roughly tear the spinach and stir it into the orzotto allowing it to wilt. Give the orzo a taste, and add salt and pepper to your preference.

### 6) **Serve the dish**

Serve in large bowls with the sausage meat on top. Enjoy!



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