

# one-pot cheesy sausage & squash orzotto

BY CAROLINE CHAMBERS

Serves 6 to 8

Tools:

- Cutting board
- Chef's knife
- Large heavy-bottomed pot or saucepan  
[\(I use my Le Creuset Braiser\)](#)

Ingredients:

- 1 pound spicy Italian sausage
- 1 pound butternut squash, peeled and chopped into 1/4-inch cubes (2 to 3 cups)
- 1 large shallot, minced
- 6 large garlic cloves, minced
- 2 cups orzo pasta
- 1 teaspoon garlic powder
- 1/4 teaspoon red pepper flakes
- 4 cups low-sodium chicken stock
- 1 cup whole milk
- 1 1/2 cups (6 ounces) grated aged Cheddar cheese
- 1/2 cup (2 ounces) grated Parmesan cheese
- 1/2 cup finely chopped fresh Parsley
- 2 tablespoons unsalted butter
- Juice of 1 lemon

Add **1 pound ground sausage** to a large skillet over medium heat. Cook, breaking it up with a spatula, until it starts to let off a bit of grease, 2 to 3 minutes. Add **1 pound of cubed butternut squash** and a **large splash of water** and continue cooking for 4 to 5 minutes until the squash is beginning to feel tender and the sausage is cooked through. If the skillet gets dry at any point, add another little splash of water.

Add **1 large, minced shallot** and **6 minced garlic cloves** and continue cooking until they're soft, about 1 minute. Stir in **2 cups orzo, 1 teaspoon garlic powder, and 1/4 teaspoon red pepper flakes** and toast for about 30 additional seconds.

Stir in **4 cups chicken stock and 1 cup whole milk** and bring to a boil over high heat. Reduce to low, cover, and cook for 13 to 16 minutes, or until orzo and squash are tender.

Remove skillet from heat.

Stir in **1 1/2 cups Cheddar cheese, 1/2 cup grated Parmesan cheese, 1/2 cup finely chopped Parsley, and 2 tablespoons unsalted butter**. As you stir, smash the squash to combine it into the orzo.

If at any point the orzo seems too thick, and loses its "risotto-like" consistency, stir in a splash of water.

Stir in **the juice of 1 lemon** and taste. Season with **salt and pepper** as needed.

Serve with lots of fresh Parm and parsley on top.