



CREAMY CHICKEN SAUSAGE & TORTELLONI SOUP

FAST & FRESH

Spinach & Garlic Bread

BOX TO PLATE: 15 MINUTES

HELLO

FAST & FRESH

A super-speedy meal designed by our chefs that delivers a delicious dinner to your table in 15 minutes or less!

BUST OUT

- Large pot
- Small bowl
- Kosher salt
- Cooking oil (1 tsp | 1 tsp)



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



GET SOCIAL

Share your #HelloFreshPics
with us @HelloFresh

(646) 846-3663
[HelloFresh.com](https://www.HelloFresh.com)



CALORIES: 1110

1 SIZZLE



9 oz | 18 oz
Italian Chicken
Sausage Mix

- Wash and dry produce.
- Drizzle **oil** in a hot pot. Cook **sausage***, breaking up meat into pieces, until mostly cooked through, 3-4 minutes.



3 PREP



2 | 4
Scallions



1 | 1
Lemon

- While soup cooks, trim scallions; chop greens (save whites for another use). Quarter **lemon**.



2 SIMMER



1 TBSP | 2 TBSP
Cornstarch



2 | 4
Chicken Stock
Concentrates



1 TBSP | 1 TBSP
Italian Herb
Paste



4 oz | 8 oz
Cream Sauce
Base
Contains: Milk



9 oz | 18 oz
Tortelloni
Contains: Eggs,
Milk, Wheat



5 oz | 10 oz
Spinach

- In a bowl, mix **cornstarch** with **1 TBSP water** (2 TBSP for 4) until smooth and no lumps remain. **TIP: Mix with your finger to ensure there are no lumps!**
- Stir **stock concentrates**, **cornstarch mixture**, **half the Italian herb paste** (all for 4), and **2 cups water** (4 cups for 4) into pot with **sausage**.
- Cover pot and bring to a boil. Stir in **cream sauce base**, **tortelloni**, and **spinach**. Cook, uncovered, stirring occasionally, until slightly thickened, tortelloni are tender, and sausage is cooked through, 3-4 minutes.
- Taste and season with **salt** if desired.



4 SERVE



1 | 2
Demi-Baguette
Contains: Soy, Wheat



2 TBSP | 2 TBSP
Garlic Herb
Butter
Contains: Milk



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Cheese

- Cut **baguette** in half lengthwise; toast until golden brown. Spread with **half the garlic herb butter** (all for 4); halve on a diagonal.
- Top **soup** with **cheese**, **scallion greens**, and a **squeeze of lemon**. Serve with **garlic bread**.



*Chicken Sausage is fully cooked when internal temperature reaches 165°.