



# 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)



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CALORIES: 1080

### 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



1 | 2  
Chicken Stock Concentrate



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 concentrate, 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: Milk

- 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°.