CHICKEN SAUSAGE, SWEET POTATO & KALE SOUP

with Herb Butter Toast Points



HELLO -

SWEET POTATO

This versatile tuber adds heft and a touch of sweetness to hearty soup.



Sweet Potato

Yellow Onion





Italian Chicken Sausage Mix





Chicken Stock



Demi-Baguette (Contains: Soy, Wheat)



Parmesan Cheese

PREP: 10 MIN TOTAL: 35 MIN CALORIES: 740

Italian Seasoning Concentrates

START STRONG

In step 1, we ask you to remove any large, fibrous stems from your pre-chopped kale. If you prefer smaller pieces of greens in your soup, feel free to chop the leaves down a bit more. You're the chef, after all!

BUST OUT

- Peeler
- Kosher salt
- Small bowl
- Black pepper

4 oz | 4 oz

Large pot

Kale

- Olive oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 4 TBSP) (Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

• Yellow Onion 1 | 2

• Sweet Potato 1 | 2

• Italian Seasoning 1 tsp | 2 tsp

• Italian Chicken Sausage Mix* 9 oz | 18 oz

Chicken Stock Concentrates 2 | 4

• Demi-Baguette 1 | 2

Parmesan Cheese
 1/4 Cup | 1/2 Cup



Adjust rack to top position and preheat oven to 425 degrees. (TIP: If you have a toaster oven, feel free to skip preheating.)

Wash and dry all produce. Halve, peel, and finely dice onion. Peel and dice sweet potato into ½-inch pieces. Remove and discard any large stems from kale. Place 2 TBSP butter (4 TBSP for 4 servings) and a pinch of Italian Seasoning (you'll use the rest later) in a small microwave-safe bowl; bring to room temperature.



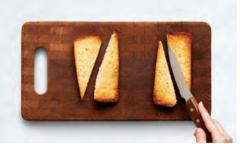
2 COOK ONION & SAUSAGE
Heat a large drizzle of olive oil in a
large pot over medium-high heat. Add
onion and cook, stirring occasionally,
until softened, 4-5 minutes. Add sausage
and cook, breaking up meat into pieces,
until browned and cooked through,
4-6 minutes.



START SOUP
Stir sweet potato, stock
concentrates, remaining Italian
Seasoning, 2½ cups water (5 cups
for 4 servings), and a big pinch of salt
into pot. Cover and bring to a boil, then
reduce heat to medium and simmer,
covered, for 7 minutes.



FINISH SOUP
Once soup has simmered for
minutes, uncover pot and stir in kale.
Simmer, uncovered, until kale has wilted and sweet potato is tender, 5-7 minutes more. Season generously with salt and pepper.



5 MAKE HERB BUTTER TOAST POINTS

Meanwhile, mix **softened butter** and **Italian Seasoning** until thoroughly combined. Season with **salt**. (**TIP:** If butter is not yet softened, microwave for 5-10 seconds.) Halve **baguette**; spread **herb butter** onto cut sides. Toast cut sides up directly on top rack (or in a toaster oven) until golden, 3-5 minutes. Halve each baguette piece on a diagonal.



SERVEDivide **soup** between bowls and top with **Parmesan**. Serve with **toast points** on the side.

MEANT TO BEAN

For a veggie version, try swapping out sausage for canned cannellini beans.



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^{*} Chicken Sausage is fully cooked when internal temperature reaches 165 degrees.