



INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Yellow Onion



4 oz | 4 oz
Kale



9 oz | 18 oz
Italian Chicken
Sausage Mix



1 | 2
Demi-Baguette
Contains: Soy, Wheat



1 | 2
Sweet Potato



1 TBSP | 1 TBSP
Italian Seasoning



2 | 4
Chicken Stock
Concentrates



¼ Cup | ½ Cup
Parmesan Cheese
Contains: Milk

HELLO

SWEET POTATO

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

CHICKEN SAUSAGE, SWEET POTATO & KALE SOUP

with Herb Butter Toast Points

ONE PAN



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 750



CHOP CHOP

In step 1, we ask you to remove any large, fibrous stems from your pre-chopped kale. If you prefer smaller pieces of leafy greens in your soup, feel free to chop them down a bit more.

You're the chef, after all!

BUST OUT

- Small bowl
- Peeler
- Large pot
- Kosher salt
- Black pepper
- Olive oil (**2 tsp** | **2 tsp**)
- Butter (**2 TBSP** | **4 TBSP**)
Contains: Milk

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1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. (**TIP: If you have a toaster oven, feel free to skip preheating.**) Place **2 TBSP butter** (**4 TBSP for 4 servings**) and a **pinch of Italian Seasoning** (you'll use more later) in a small microwave-safe bowl; bring to room temperature. **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**.



4 FINISH SOUP

- Once **soup** has simmered for 7 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**.



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.



5 MAKE TOAST POINTS

- Meanwhile, mix **softened butter** and **Italian Seasoning** in small bowl 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 on top rack (or in a toaster oven) until golden, 3-5 minutes.
- Halve each baguette piece on a diagonal.



3 START SOUP

- Stir **sweet potato, stock concentrates, 1 tsp Italian Seasoning** (**2 tsp for 4 servings**), **2½ cups water** (**5 cups for 4**), and a **big pinch of salt** into pot. (Use the rest of the Italian Seasoning as you like.) Cover and bring to a boil, then reduce heat to medium and simmer for 7 minutes.



6 SERVE

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

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