



## INGREDIENTS

2 PERSON | 4 PERSON



**9 oz | 18 oz**  
Italian Pork  
Sausage



**1 TBSP | 1 TBSP**  
Italian Seasoning



**2 TBSP | 4 TBSP**  
Cornstarch



**1.5 oz | 3 oz**  
Tomato Paste



**4 oz | 8 oz**  
Cream Sauce  
Base  
Contains: Milk



**1 | 2**  
Chicken Stock  
Concentrate



**1 | 2**  
Mushroom Stock  
Concentrate



**4 oz | 8 oz**  
Peas



**1 | 2**  
Demi-Baguette  
Contains: Soy, Wheat



**½ Cup | 1 Cup**  
Italian Cheese  
Blend  
Contains: Milk

## HELLO

### ITALIAN SEASONING

Oregano, basil, and parsley make this signature herb blend so *delizioso*.

# CREAMY TOMATO SOUP WITH PORK SAUSAGE

plus Peas & Cheesy Bread



**PREP: 5 MIN | COOK: 20 MIN | CALORIES: 860**





### KICK IT UP

Feel free to spice up your soup with chili flakes if you've got some on hand. Start with a pinch, then taste and add more from there if desired.

### BUST OUT

- Medium pot
- Medium bowl
- Whisk
- Baking sheet
- Kosher salt
- Black pepper
- Butter (**1 TBSP** | **2 TBSP**)  
Contains: Milk

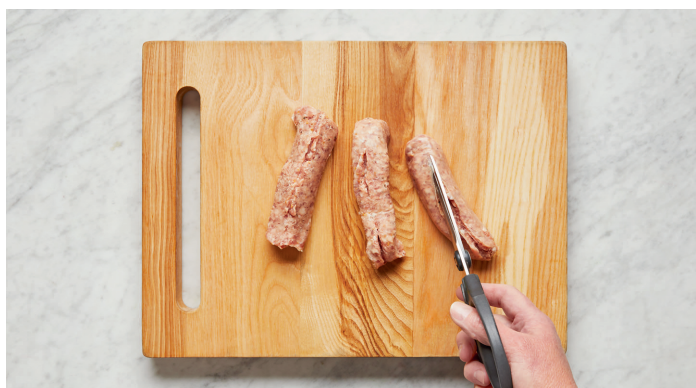
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\* Pork Sausage is fully cooked when internal temperature reaches 160°.



### 1 PREP

- Adjust rack to top position and preheat oven to 450 degrees.
- Remove **sausage\*** from casing; discard casing. **TIP: Use kitchen shears or a sharp knife to cut a slit in the casing lengthwise; it's a quick way to de-case the sausage!**



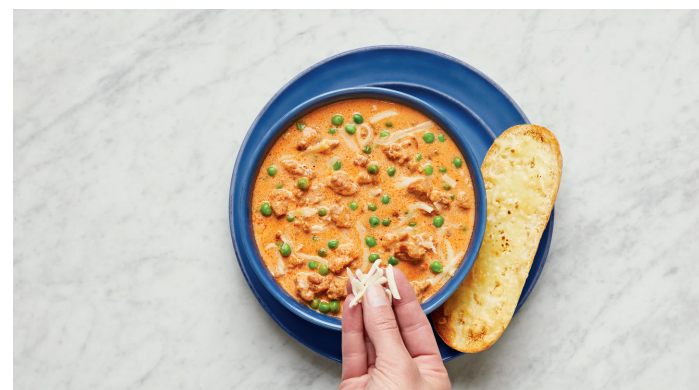
### 3 MAKE SOUP

- While sausage cooks, in a medium bowl, whisk together **cornstarch** and **½ cup water** until combined.
- Add **tomato paste** to pot with **sausage**. Cook, stirring occasionally, until combined, 30 seconds.
- Increase heat to high. Stir in **cream sauce base**, **chicken stock concentrate**, **mushroom stock concentrate**, **cornstarch mixture**, and **1½ cups hot water (3½ cups for 4 servings)**; bring to a boil. Cook until thickened, 5 minutes. **TIP: If soup seems too thick, stir in another ¼ cup of water.**
- Remove pot from heat; stir in **peas**. Taste and season generously with **salt (we used ¾ tsp; 1½ tsp for 4)** and **pepper**.



### 2 COOK SAUSAGE

- Heat **1 TBSP butter (2 TBSP for 4 servings)** in a medium pot over medium-high heat. Add **sausage** and **half the Italian Seasoning (all for 4)**; cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.



### 4 TOAST BREAD & SERVE

- While soup cooks, halve **baguette** lengthwise. Place, cut sides up, on a baking sheet. Sprinkle with **half the Italian cheese**.
- Bake on top rack until cheese melts, 4-6 minutes.
- Divide **soup** between bowls; top with remaining Italian cheese. Serve with **cheesy bread** on the side.