








ITALIAN NOODLE SOUP

with Chicken Sausage, Fusilli Pasta, and Parmesan Toasts



HELLO
ITALIAN NOODLE SOUP
 With fusilli, Parmesan, and Tuscan herbs,
 it's soup the way your nonna would've made it.

PREP: 15 MIN | TOTAL: 35 MIN | CALORIES: 670

- 
Carrots
- 
Roma Tomato
- 
Tuscan Heat Spice
- 
Chicken Stock Concentrates
- 
Parmesan Cheese
(Contains: Milk)
- 
Ciabatta Bread
(Contains: Wheat)
- 
Yellow Onion
- 
Italian Chicken Sausage Meat
- 
Garlic Powder
- 
Fusilli Pasta
(Contains: Wheat)
- 
Chili Flakes
- 
Baby Spinach

START STRONG



Master multitasker? Speed up dinner by cooking the sausage first as instructed in step 2. While it's cooking, you can prep the veggies from step 1.

BUST OUT

- Peeler
- Large pot
- Small bowl
- Olive oil (2 tsp)
- Butter (3 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 4-person

- Carrots 2
- Yellow Onion 1
- Roma Tomato 1
- Italian Chicken Sausage Meat 18 oz
- Tuscan Heat Spice  1 TBSP
- Garlic Powder 1 tsp
- Chicken Stock Concentrates 4
- Fusilli Pasta 6 oz
- Parmesan Cheese ½ Cup
- Chili Flakes  1 tsp
- Ciabatta Bread 2
- Baby Spinach 5 oz

WINE CLUB

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1 PREP

Wash and dry all produce. Peel and trim **carrots**, then cut into small cubes. Halve, peel, and finely chop **onion**. Cut **tomato** into small cubes.



2 COOK SAUSAGE

Heat a drizzle of **olive oil** in a large pot over medium-high heat. Add **sausage**, breaking up meat into small pieces. Cook, tossing occasionally, until it begins to brown, about 7 minutes.



3 ADD VEGGIES

Add another drizzle of **olive oil** to pot with **sausage** over medium-high heat, then stir in **carrots, onion**, and a large pinch of **salt**. Cook, stirring occasionally, until slightly softened, about 5 minutes.



4 ADD SPICES AND PASTA

Stir into same pot **tomato, Tuscan heat spice**, and ½ **tsp garlic powder** (save the rest for the next step). Cook, stirring, until fragrant, about 1 minute. Stir in **6 cups warm water** and **stock concentrates**, scraping up any browned bits on bottom of pot. Stir in **fusilli**. Cover pot and bring to a boil, then immediately reduce heat to low. Simmer, covered, until fusilli is al dente, about 10 minutes.



5 MAKE TOASTS

Place **3 TBSP butter** in a small bowl and microwave until just softened, about 10 seconds (do not melt). Stir in **2 TBSP Parmesan**, remaining **garlic powder**, a pinch of **salt**, and **chili flakes** to taste (save the rest of the cheese for the next step). Split **ciabattas** in half and toast in a toaster or toaster oven until golden. Spread butter mixture onto cut side of ciabatta, then halve each on a diagonal.



6 FINISH AND SERVE

Stir **spinach** into **soup** in pot and let wilt. Stir in ¼ **cup Parmesan** (1 packet—save the rest for garnish). Season with plenty of **salt** and **pepper**. Divide soup between bowls, then sprinkle with remaining Parmesan. Serve with **ciabattas** on the side for dipping. (**TIP:** If you like it spicy, sprinkle more **chili flakes** onto the soup or ciabatta.)

FRESH TALK

Who at the table can make the funniest noise?

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