



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: 880



Carrot



Roma Tomato



Tuscan Heat Spice



Chicken Stock Concentrates



Parmesan Cheese
(Contains: Milk)



Ciabatta Bread
(Contains: Wheat)



Yellow Onion



Italian Chicken Sausage Mix



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 | 2 tsp)
- Butter (2 TBSP | 3 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Carrot 1 | 2
- Yellow Onion ½ | 1
- Roma Tomato 1 | 1
- Italian Chicken Sausage Mix 9 oz | 18 oz
- Garlic Powder 1 tsp | 1 tsp
- Tuscan Heat Spice ½ TBSP | 1 TBSP
- Chicken Stock Concentrates 2 | 4
- Fusilli Pasta 6 oz | 6 oz
- Parmesan Cheese ¼ Cup | ½ Cup
- Chili Flakes 1 tsp | 1 tsp
- Ciabatta Bread 1 | 2
- Baby Spinach 5 oz | 5 oz

WINE CLUB

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1 PREP

Wash and dry all produce. Trim and peel **carrot**, then dice into small cubes. Halve, peel, and finely chop half the **onion** (save the rest for another use). Dice **tomato**.



2 COOK SAUSAGE

Heat a drizzle of **olive oil** in a large pot over medium-high heat. Add **sausage** and cook, breaking up meat into pieces, until browned, about 7 minutes.



3 ADD VEGGIES

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



4 ADD SPICES AND PASTA

Add **tomato**, ¼ tsp **garlic powder**, and half the **Tuscan Heat Spice** (use the rest of the spice as you like) to pot. Cook, stirring, until fragrant, about 1 minute. Stir in 3½ cups **warm water** and **stock concentrates**, scraping up any browned bits on bottom of pot. Stir in half the **fusilli** from package (use the rest as you like). Cover pot and bring to a boil, then immediately reduce heat to low. Simmer until fusilli is al dente, about 10 minutes.



5 MAKE TOASTS

Place 2 TBSP **butter** in a small bowl and microwave until just softened, about 10 seconds (do not melt). Stir in 1 TBSP **Parmesan**, ¼ tsp **garlic powder**, **chili flakes** (to taste), and a pinch of **salt** (save the rest of the cheese for the next step; use the rest of the garlic powder as you like). Split **ciabatta** in half and toast in a toaster or toaster oven until golden. Spread butter mixture onto cut sides of ciabatta, then halve on a diagonal.



6 FINISH AND SERVE

Stir **spinach** into **soup** until wilted. Stir in 2 TBSP **Parmesan**. Season with plenty of **salt** and **pepper**. Divide soup between bowls, then sprinkle with remaining Parmesan. Serve with **ciabatta** on the side for dipping. **TIP:** If you like it spicy, sprinkle more **chili flakes** onto the soup or ciabatta.

USE YOUR NOODLE!

Save the leftover pasta for tomorrow's lunch.

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