



ITALIAN NOODLE SOUP

with Chicken Sausage, Gemelli Pasta, and Parmesan Toasts



HELLO

ITALIAN NOODLE SOUP

With gemelli, Parmesan, and Tuscan herbs, it's soup the way your nonna would've made it.

PREP: 15 MIN | TOTAL: 35 MIN | CALORIES: 860



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



Gemelli 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 1 | 1
- Roma Tomato 1 | 1
- Italian Chicken Sausage Mix 9 oz | 18 oz
- Garlic Powder ½ tsp | 1 tsp
- Tuscan Heat Spice ½ TBSP | 1 TBSP
- Chicken Stock Concentrates 2 | 4
- Gemelli Pasta 3 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. Peel and dice **carrot** into small cubes. Halve, peel, and finely chop **onion**. 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, 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** to pot (use the rest of the spice as you like). Cook, stirring, until fragrant, about 1 minute. Stir in **stock concentrates** and **3½ cups warm water** (6 cups for 4 servings), scraping up any browned bits on bottom of pot. Add half the **gemelli** (all for 4 servings). Cover and bring to a boil, then immediately reduce heat to low. Simmer until pasta is al dente, about 10 minutes.



5 MAKE TOASTS

Meanwhile, place **2 TBSP butter** in a small microwave-safe bowl and microwave until just softened, about 10 seconds (do not melt). Stir in **1 TBSP Parmesan**, ¼ **tsp garlic powder**, a pinch of **salt**, and a pinch of **chili flakes** (save the rest of the cheese for the next step; use the rest of the garlic powder as you like). Halve **ciabatta** 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** and **2 TBSP Parmesan** into **soup** until spinach has melted. Season with plenty of **salt** and **pepper**. Divide soup between bowls, then sprinkle with remaining Parmesan and a pinch of remaining **chili flakes** if you like. Serve with **toasts** on the side for dipping.

USE YOUR NOODLE!

Save the leftover pasta for tomorrow's lunch.

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