



INGREDIENTS

2 PERSON | 4 PERSON



3 oz | 6 oz
Carrot



1 | 1
Yellow Onion



1 | 1
Roma Tomato



9 oz | 18 oz
Italian Chicken
Sausage Mix



1 TBSP | 1 TBSP
Italian Seasoning



1 tsp | 1 tsp
Garlic Powder



2 | 4
Chicken Stock
Concentrates



6 oz | 6 oz
Farfalle Pasta
Contains: Wheat



¼ Cup | ½ Cup
Parmesan Cheese
Contains: Milk



1 tsp | 1 tsp
Chili Flakes



1 | 2
Ciabatta
Contains: Soy, Wheat



5 oz | 5 oz
Baby Spinach

HELLO

PARMESAN TOASTS

Cheesy, garlicky bites to add delicious crunch and texture to your meal

ITALIAN NOODLE SOUP

with Chicken Sausage, Farfalle Pasta & Parmesan Toasts

ONE PAN



PREP: 15 MIN | COOK: 35 MIN | CALORIES: 830



THINK FAST

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

BUST OUT

- Peeler
- Large pot
- Small bowl
- Kosher salt
- Black pepper
- Olive oil (**2 tsp** | **2 tsp**)
- Butter (**2 TBSP** | **3 TBSP**)
Contains: Milk

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1 PREP

- **Wash and dry all produce.**
- Trim, peel, and cut **carrot** into a small dice. 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, 4-6 minutes (it'll finish cooking in the next step).



3 COOK VEGGIES

- Add another **drizzle of olive oil** to pot with **sausage**, then stir in **carrot**, **onion**, and a **big pinch of salt**. Cook, stirring occasionally, until veggies are just softened and sausage is cooked through, 5-7 minutes.



4 SIMMER SOUP & PASTA

- Add **tomato**, **half the Italian Seasoning** (use the rest as you like), and **¼ tsp garlic powder (½ tsp for 4 servings)** to pot. (You'll use more garlic powder in the next step.) Cook, stirring, until fragrant, 1 minute.
- Stir in **stock concentrates** and **3½ cups warm water (6 cups for 4)**, scraping up any browned bits from bottom of pot. Add **half the farfalle (all for 4)**.
- Cover and bring to a boil, then immediately reduce heat to low. Simmer until pasta is al dente, 10 minutes.



5 MAKE TOASTS

- Meanwhile, place **2 TBSP butter (3 TBSP for 4 servings)** in a small microwave-safe bowl; microwave until just softened, 10 seconds (do not melt).
- Stir in **1 TBSP Parmesan**, **¼ tsp garlic powder (use 2 TBSP Parmesan and remaining garlic powder for 4)**, a **pinch of salt**, and **chili flakes** to taste.
- Halve **ciabatta** and toast until golden. Spread **butter mixture** onto cut sides, then halve on a diagonal.



6 FINISH & SERVE

- Stir **spinach** and **2 TBSP Parmesan (4 TBSP for 4 servings)** into **soup** until spinach is wilted. Season with **plenty of salt and pepper**.
- Divide soup between bowls; sprinkle with remaining Parmesan and a **pinch of chili flakes** if desired. Serve with **toasts** on the side for dipping.

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