



TUSCAN SAUSAGE AND FARRO SOUP

with Herb Butter Toasts



HELLO FARRO

An ancient grain that's rich in fiber and full of nutty flavor

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 720



Carrot



Roma Tomato



Italian Chicken Sausage Mix



Farro
(Contains: Wheat)



Ciabatta Bread
(Contains: Wheat)



Yellow Onion



Italian Seasoning



Tomato Paste



Chicken Stock Concentrates



Parmesan Cheese
(Contains: Milk)

START STRONG

Wanna get a jump start on your meal? You can prep the herb butter in Step 2 up to a day ahead of time. Just make sure to let it come to room temperature before spreading onto your toasted ciabatta.

BUST OUT

- Peeler
- Small bowl
- Medium pot
- Butter (1½ TBSP | 3 TBSP)
(Contains: Milk)
- Olive oil (3 tsp | 4 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|-------------------------------|---------------|
| • Carrot | 1 2 |
| • Yellow Onion | ½ 1 |
| • Roma Tomato | 1 2 |
| • Italian Seasoning | 1 tsp 2 tsp |
| • Italian Chicken Sausage Mix | 9 oz 18 oz |
| • Tomato Paste | 1.5 oz 3 oz |
| • Farro | ½ Cup 1 Cup |
| • Chicken Stock Concentrates | 2 4 |
| • Ciabatta Bread | 1 2 |
| • Parmesan Cheese | ¼ Cup ½ Cup |

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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1 PREP

Wash and dry all produce. Peel **carrot**, then finely chop. Halve **onion**; peel and finely chop one half (use the other as you like). Core and finely chop **tomato**.



4 SIMMER SOUP

Stir remaining **Italian seasoning** into pot. Cook until fragrant, 30 seconds. Stir in **tomato** and **tomato paste**. Cook, stirring, until well combined, about 1 minute. Stir in **farro**, **stock concentrates**, a few big pinches of **salt**, and **3 cups water** (5 ½ cups for 4 servings). Cover and bring to a boil, then reduce heat to medium low. Simmer 10 minutes, then uncover pot and simmer until farro is tender, about 5 minutes more.

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2 MAKE HERB BUTTER

Place **1½ TBSP butter** in a small microwave-safe bowl. Microwave until just soft, about 10 seconds (do not melt). Stir in **¼ tsp Italian seasoning**. Season with **salt** and **pepper**.



5 MAKE TOASTS

Meanwhile, halve **ciabatta** (as if you were making a sandwich). Toast in toaster or toaster oven until golden. Spread with **herb butter**, then halve toasts diagonally.



3 COOK MEAT AND VEGGIES

Heat a drizzle of **olive oil** in a medium pot over medium-high heat. Add **sausage** and cook, breaking up meat into pieces, until browned, about 5 minutes. Add a large drizzle of olive oil, then stir in **carrot**, **onion**, and a large pinch of **salt**. Cook, stirring occasionally, until slightly softened, about 5 minutes.



6 FINISH AND SERVE

Stir half the **Parmesan** into **soup**. Season soup with **salt** and **pepper** to taste. Divide between bowls, then garnish with remaining Parmesan. Serve with **toasts** on the side.

MAMA MIA!

One bite will transport you straight to Tuscany.

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