



# 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**



Carrots



Roma Tomatoes



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

Soup's on! Get kids excited for supper by having them help with tasks like making the herb butter and toasts.

## BUST OUT

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

## INGREDIENTS

Ingredient 4-person

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

## WINE CLUB

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## 1 PREP

**Wash and dry all produce.** Peel **carrots**, then finely chop. Halve, peel, and finely chop **onion**. Core and finely chop **tomatoes**.



## 4 SIMMER SOUP

Stir remaining **Italian seasoning** into pot. Cook until fragrant, about 30 seconds. Stir in **tomatoes** and **tomato paste**. Cook, stirring, until well combined, about 1 minute. Stir in **farro**, **stock concentrates**, a few big pinches of **salt**, and **5½ cups warm water**. 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 **3 TBSP butter** in a small microwave-safe bowl. Microwave until just soft, about 10 seconds (do not melt). Stir in **¼ tsp Italian seasoning** (save more for step 4). Season with **salt** and **pepper**.



## 5 MAKE TOASTS

Meanwhile, split **ciabattas** in half (as if you were making sandwiches). Toast in toaster or toaster oven until golden. Spread with **herb butter**, then halve toasts diagonally.



## 3 COOK MEAT AND VEGGIES

Heat a large drizzle of **olive oil** in a large pot over medium-high heat. Add **sausage**, breaking it up. Cook until lightly browned, about 5 minutes. Add another large drizzle of olive oil, then toss in **carrots**, **onion**, and a big pinch of **salt**. Cook, stirring occasionally, until just 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.

## FRESH TALK

Can you name things you are thankful for, going from A to Z?

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