



# ITALIAN NOODLE SOUP

with Chicken Sausage, Farfalle Pasta & Parmesan Toasts



## HELLO

### ITALIAN SEASONING

Oregano, basil, and parsley make this signature herb blend so *delizioso*.

**PREP: 15 MIN** | **TOTAL: 35 MIN** | **CALORIES: 820**



Carrot



Roma Tomato



Garlic Powder



Chicken Stock Concentrates



Parmesan Cheese  
(Contains: Milk)



Ciabatta Bread  
(Contains: Wheat)



Yellow Onion



Italian Chicken Sausage Mix



Italian Seasoning



Farfalle 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)
- Kosher salt
- Black pepper

## INGREDIENTS

Ingredient **2-person** | **4-person**

- Carrot **3 oz** | **6 oz**
- Yellow Onion **1** | **1**
- Roma Tomato **1** | **1**
- Italian Chicken Sausage Mix\* **9 oz** | **18 oz**
- Italian Seasoning **1 TBSP** | **1 TBSP**
- Garlic Powder **1 tsp** | **1 tsp**
- Chicken Stock Concentrates **2** | **4**
- Farfalle 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**

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



## 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 large 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; you'll use more later) to pot. 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** (2 TBSP for 4; you'll use the rest later), **¼ tsp garlic powder** (use remaining garlic powder for 4), and a pinch of **salt** and **chili flakes** to taste. Halve **ciabatta** and toast until golden. Spread **butter mixture** onto cut sides of ciabatta, 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.

## ABOVE & BEYOND

For a fresh side salad, combine mixed greens with cherry tomatoes, red onion, green olives, and celery. Toss with a splash of vinegar, olive oil, salt, and pepper.

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