



TOMATOEY TORTELLONI SOUP

with Baby Spinach and Sausage



HELLO
ONE-POT TORTELLONI
No extra equipment needed to cook this pasta.

PREP: 5 MIN | TOTAL: 30 MIN | CALORIES: 810



Yellow Onion



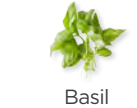
Garlic Powder



Crushed Tomatoes



Cheese Tortelloni
(Contains: Wheat, Milk, Eggs)



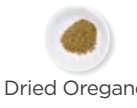
Basil



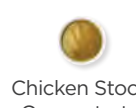
Chili Flakes



Sweet Italian Pork Sausage



Dried Oregano



Chicken Stock Concentrate



Baby Spinach



Parmesan Cheese
(Contains: Milk)

START STRONG

Crushed tomatoes tend to splatter as they simmer. Adjust the heat so that they don't bubble too aggressively, and give the soup a stir every now and then to keep things in check.

BUST OUT

- Medium pot
- Olive oil (2 tsp | 2 tsp)

INGREDIENTS

Ingredient 2 person | 4-person

- Yellow Onion ½ | 1
- Basil ½ oz | ½ oz
- Sweet Italian Pork Sausage 6 oz | 9 oz
- Garlic Powder 1 tsp | 2 tsp
- Dried Oregano 1 tsp | 1 tsp
- Crushed Tomatoes 13.76 oz | 27.52 oz
- Chicken Stock Concentrate 1 | 2
- Cheese Tortelloni 9 oz | 9 oz
- Baby Spinach 5 oz | 5 oz
- Parmesan Cheese ¼ Cup | ½ Cup
- Chili Flakes 1 tsp | 1 tsp

HELLO WINE



PAIR WITH

Noche en Blanco Campo de Borja
Garnacha-Syrah, 2015

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



1 PREP

Wash and dry all produce. Halve, peel, and dice half the **onion** (save the rest for another use). Pick **basil leaves** from stems; discard stems. Remove casings from 2 links **sausage** (use the other link as you like).



2 COOK SAUSAGE AND ONION

Heat a large drizzle of **olive oil** in a medium pot over medium-high heat. Add **sausage**, breaking up meat into pieces. Cook, tossing, until browned, 4-5 minutes. Add **onion, garlic powder,** and **oregano** to pot. Cook, tossing, until just softened, 2-3 minutes.



3 HEAT SOUP

Add **tomatoes, stock concentrate,** and **2½ cups water** to pot. Stir, scraping up any browned bits on bottom. Bring to a boil, then season with **salt** and **pepper**.



4 COOK TORTELLONI

Once soup is boiling and seasoned, reduce heat to medium and gently stir in **tortelloni**. Let cook until tender, about 8 minutes.



5 ADD SPINACH

Stir **spinach** and half the **basil** into pot and let wilt. Season with **salt** and **pepper**.



6 FINISH AND SERVE

Divide **soup** between bowls. Sprinkle with **Parmesan,** remaining **basil leaves,** and **chili flakes** (to taste).

DIG IN!

Bust out that spoon and put a tortelloni ring on it.

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