



ONE-POT SAUSAGE AND TORTELLONI SOUP

with Baby Spinach in a Tomato Broth



HELLO ONE-POT TORTELLONI

No extra equipment needed to cook this pasta

PREP: 5 MIN | TOTAL: 30 MIN | CALORIES: 520



Yellow Onion



Garlic Powder



Crushed Tomatoes



Cheese Tortelloni
(Contains: Wheat, Milk, Eggs)



Parmesan Cheese
(Contains: Milk)



Parsley



Sweet Italian Sausage



Dried Oregano



Chicken Stock Concentrate



Baby Spinach



Chili Flakes

START STRONG

If any browned bits collect on the bottom of the pot while cooking the sausage and onions, scrape them up after adding the water in step 3—they'll add delicious flavor.

BUST OUT

- Large pot
- Olive oil (2 tsp)

INGREDIENTS

Ingredient 4-person

- Yellow Onion 1
- Sweet Italian Sausage 9 oz
- Garlic Powder 2 tsp
- Dried Oregano 1 tsp
- Crushed Tomatoes 2 Boxes
- Chicken Stock Concentrate 1
- Cheese Tortelloni 9 oz
- Baby Spinach 5 oz
- Parsley ¼ oz
- Parmesan Cheese ½ Cup
- Chili Flakes  1 tsp

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1 PREP Wash and dry all produce. Halve, peel, and dice **onion**. Thinly slice **sausage** into rounds.



2 COOK ONION AND SAUSAGE Heat a large drizzle of **olive oil** in a large pot over medium-high heat. Add **sausage** and cook until browned, 1-2 minutes per side. Remove from pot and set aside. Add **onion, garlic powder, and oregano** to pot. Cook, tossing, until just softened, 2-3 minutes.



3 HEAT SOUP Return **sausage** to pot, along with **crushed tomatoes, stock concentrate, and 5 cups water**. Stir, scraping up any browned bits from bottom of pot. Bring to a boil, then season with **salt and pepper**.



4 COOK TORTELLONI Once soup is boiling, add **tortelloni**. Let cook until tender, about 8 minutes.



5 ADD SPINACH Stir **spinach** and **parsley** into pot and let wilt. Season with **salt and pepper**.



6 FINISH AND SERVE Divide **soup** between bowls. Sprinkle with **Parmesan** and **chili flakes** (to taste—you might want to skip this for the kids).

PHENOMENAL!

This loaded soup is truly a one-pot wonder.