



One-Pot Italian Sausage Soup

with Cream and Potatoes

Family Friendly

Optional Spice

Quick

25 Minutes



Mild Italian Sausage, uncased



Yellow Potato



Carrot



Baby Spinach



Onion, chopped



Garlic Puree



Cream



Chicken Broth Concentrate



Italian Seasoning



Chili Flakes



Cream Sauce Spice Blend



Ciabatta Roll

HELLO ITALIAN SEASONING

Our blend of hearty herbs and zesty garlic!

Start here

- Before starting, preheat the broiler to high.
- Wash and dry all produce.

Bust out

Vegetable peeler, measuring spoons, large bowl, small bowl, measuring cups, large pot

Ingredients

	2 Person	4 Person
Mild Italian Sausage, uncased	250 g	500 g
Yellow Potato	360 g	720 g
Carrot	170 g	340 g
Baby Spinach	113 g	227 g
Onion, chopped	56 g	113 g
Garlic Puree	1 tbsp	2 tbsp
Cream	56 ml	113 ml
Chicken Broth Concentrate	2	4
Italian Seasoning	1 tbsp	2 tbsp
Chili Flakes 🌶️	1 tsp	2 tsp
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Ciabatta Roll	1	2
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

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Prep

Halve **potatoes** lengthwise, then cut into ¼-inch half-moons. Peel, then cut **carrot** into ¼-inch pieces. Roughly chop **spinach**.



Cook soup

Add **Cream Sauce Spice Blend**, **half the garlic puree** and **remaining Italian Seasoning** to the pot with **sausage**. Cook, stirring often, until **sausage** is coated, 1 min. Add **broth concentrates, potatoes, veggies** and **2 cups water** (dbl for 4 ppl) to the pot. Bring to a simmer. Once simmering, cook until **veggies** are tender and **broth** thickens slightly, 10-12 min. Add **cream** and **spinach**. Cook, stirring occasionally, until **spinach** wilts, 1-2 min. Season with **salt** and **pepper**, to taste. (**TIP**: If you prefer a more brothy soup, add more water, ¼ cup at a time.)



Cook potatoes and veggies

Heat a large pot over medium-high heat. When hot, add **2 tbsp butter** (dbl for 4 ppl), then **potatoes, onions, carrots** and **half the Italian Seasoning**. Season with **salt** and **pepper**. Cook, stirring occasionally, until **potatoes** and **veggies** soften slightly, 4-5 min. Transfer **potatoes** and **veggies** to a large bowl.



Toast ciabatta

While **soup** simmers, halve **ciabatta**. Add **remaining garlic puree** and **1 tbsp oil** (dbl for 4 ppl) to a small bowl. Season with **salt** and **pepper**, then stir to combine. Spread **garlic oil** onto cut sides of **ciabatta**. Add **ciabatta** directly to the **middle** rack of the oven, cut-side up. Toast until golden-brown, 3-4 min. (**TIP**: Keep an eye on them so they don't burn!)



Cook sausage

Reduce heat to medium, then add **sausage** to the same pot. Cook, breaking up **sausage** into smaller pieces, until no pink remains, 4-5 min.**



Finish and serve

Divide **Italian sausage soup** between bowls. Sprinkle **chili flakes** over top, to taste. Serve **garlic ciabatta** on the side for dipping.

Dinner Solved!