



# One-Pot Italian Sausage Soup

with Cream and Potatoes

Optional Spice

Quick

25 Minutes



Mild Italian Sausage, uncased



Ground Turkey



Yellow Potato



Baby Spinach



Aromatics Blend



Garlic Puree



Cream



Chicken Broth Concentrate



Italian Seasoning



Chili Flakes



Cream Sauce Spice Blend



Ciabatta Roll

### CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.

Happy cooking!

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

Measuring spoons, large bowl, small bowl, measuring cups, large pot

## Ingredients

	2 Person	4 Person
Mild Italian Sausage, uncased	250 g	500 g
Ground Turkey	250 g	500 g
Yellow Potato	350 g	700 g
Baby Spinach	56 g	113 g
Aromatics Blend	227 g	454 g
Garlic Puree	1 tbsp	2 tbsp
Cream	56 ml	113 ml
Chicken Broth Concentrate	2	4
Italian Seasoning	1 tbsp	2 tbsp
<b>Chili Flakes</b> 🌶️	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 sausage and turkey 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.
- 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**, **aromatics blend** 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. \*\*

If you've opted to get **turkey**, add **½ tbsp oil** (dbl for 4 ppl) to the pot, then add **turkey**. Then cook **turkey** in the same way the recipe instructs you to cook the **sausage**. \*\*



### 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!