



# ITALIAN CHICKEN SAUSAGE NOODLE SOUP

with Farfalle Pasta & Parmesan Toasts

## INGREDIENTS

2 PERSON | 4 PERSON



3 oz | 6 oz  
Carrot



1 | 1  
Onion



1 | 1  
Tomato



9 oz | 18 oz  
Italian Chicken Sausage Mix



1 TBSP | 1 TBSP  
Italian Seasoning



1 tsp | 1 tsp  
Garlic Powder



2 | 4  
Chicken Stock Concentrates



6 oz | 6 oz  
Farfalle Pasta  
Contains: Wheat



3 TBSP | 6 TBSP  
Parmesan Cheese  
Contains: Milk



1 tsp | 1 tsp  
Chili Flakes



1 | 2  
Ciabatta  
Contains: Soy, Wheat



5 oz | 5 oz  
Baby Spinach



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### HELLO

### PARMESAN TOASTS

Cheesy, garlicky bites add delicious crunch and texture to your meal.



PREP: 15 MIN | COOK: 35 MIN | CALORIES: 850



## THINK FAST

Master multitasker? Speed up dinner by first cooking the sausage as instructed in step 2. While it's cooking, you can prep the veggies from step 1.

## BUST OUT

- Peeler
- Small bowl
- Large pot
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 3 TBSP)  
Contains: Milk

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### 1 PREP

- Wash and dry produce.
- Trim, peel, and dice **carrot** into small pieces. 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 big 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 (all for 4 servings), and ¼ tsp garlic powder (½ tsp for 4)** to pot. **(You'll use more garlic powder in the next step.)** 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. Cook 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, ¼ tsp garlic powder (2 TBSP Parmesan and remaining garlic powder for 4), a pinch of salt, and chili flakes** to taste.
- Halve **ciabatta** and toast until golden. Spread **butter mixture** onto cut sides, then halve on a diagonal.



### 6 FINISH & SERVE

- Stir **spinach** into pot with **soup** until 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.

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