



CREAMY TOMATO SOUP WITH PORK SAUSAGE

plus Peas & Cheesy Bread

INGREDIENTS

2 PERSON | 4 PERSON



9 oz | 18 oz
Italian Pork Sausage



1 TBSP | 1 TBSP
Italian Seasoning



2 TBSP | 4 TBSP
Cornstarch



2.5 oz | 5 oz
Marinara Sauce



4 oz | 8 oz
Cream Sauce Base
Contains: Milk



1 | 2
Chicken Stock Concentrate



1 | 2
Mushroom Stock Concentrate



4 oz | 8 oz
Peas



1 | 2
Demi-Baguette
Contains: Soy, Wheat



½ Cup | 1 Cup
Italian Cheese Blend
Contains: Milk



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10 oz | 20 oz
Chopped Chicken Breast

Calories: 730



9 oz | 18 oz
Italian Chicken Sausage Mix

Calories: 830



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 830



HELLO

ITALIAN SEASONING

Oregano, basil, and parsley make this herb blend *so delicious*.

HOT STUFF

Spice up your soup with chili flakes if you've got some on hand! Start with a pinch, then taste and add more if desired.

BUST OUT

- Medium pot
- Baking sheet
- Medium bowl
- Paper towels
- Whisk
- Kosher salt
- Black pepper
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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1 COOK SAUSAGE

- Adjust rack to top position and preheat oven to 450 degrees.
- Remove **sausage*** from casing if necessary; discard casing. Melt **1 TBSP butter (2 TBSP for 4 servings)** in a medium pot over medium-high heat. Add sausage and **half the Italian Seasoning (all for 4)** to pan; cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.

- Pat **chicken*** dry with paper towels and season with **salt** and **pepper**. Cook through this step as instructed, swapping in chicken (**no need to break up into pieces!**) or **chicken sausage*** for pork sausage.



3 TOAST BREAD

- While soup cooks, halve **baguette** lengthwise. Place, cut sides up, on a baking sheet. Sprinkle with **half the Italian cheese blend**.
- Bake on top rack until cheese melts, 4-6 minutes.



2 MAKE SOUP

- While sausage cooks, in a medium bowl, whisk together **cornstarch** and **½ cup cold water** until combined. Set aside.
- Add **marinara** to pot with **sausage**. Cook, stirring occasionally, until combined, 30 seconds.
- Increase heat to high. Stir in **cream sauce base, chicken stock concentrate, mushroom stock concentrate, cornstarch mixture**, and **1½ cups hot water (3½ cups for 4 servings)**; bring to a boil. Cook, stirring occasionally, until thickened, 5 minutes. **TIP: If soup seems too thick, stir in another ¼ cup water.**
- Remove pot from heat; stir in **peas**. Taste and season generously with **salt (we used ¾ tsp; 1½ tsp for 4)** and **pepper**.



4 SERVE

- Divide **soup** between bowls; top with **remaining Italian cheese blend**. Serve with **cheesy bread** on the side.

*Pork Sausage is fully cooked when internal temperature reaches 160°.

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

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