



CREAMY TOMATO SOUP WITH PORK SAUSAGE

plus Peas & Cheesy Toasts

INGREDIENTS

2 PERSON | 4 PERSON



9 oz | 18 oz
Italian Pork Sausage



1 TBSP | 1 TBSP
Italian Seasoning



2 TBSP | 4 TBSP
Cornstarch



1 | 2
Tomato Paste



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



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



9 oz | 18 oz
Italian Chicken Sausage Mix

Calories: 770



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 800



HELLO

ITALIAN SEASONING

Oregano, basil, and parsley make this herb blend *delizioso*.

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

MORE IS MORE

If you ordered 6 servings, simply triple the amounts in the 2-person recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

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1 PREP & 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)**; cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.

🔄 Swap in **chicken sausage*** for pork sausage.



3 MAKE CHEESY TOASTS

- 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.
- To pot with **sausage**, add **tomato paste**. 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 Sausage is fully cooked when internal temperature reaches 165°.