

INGREDIENTS

2 PERSON | 4 PERSON



9 oz | 18 oz Italian Pork Sausage



Tomato Paste





Mushroom Stock Concentrate



1/2 Cup | 1 Cup Italian Cheese Blend Contains: Milk



1TBSP | 1TBSP Italian Seasoning



2 TBSP | 4 TBSP Cornstarch

Cream Sauce Base





Chicken Stock Concentrate



Demi-Baguette Contains: Soy, Wheat



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 (5) Italian Chicken Sausage Mix



CREAMY TOMATO SOUP WITH PORK SAUSAGE

plus Peas & Cheesy Toasts



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

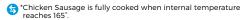
If you ordered 6 servings, simply triple the amounts in the 2-person recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

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





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.



- 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.



- 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.