



CHICKEN SAUSAGE & SWEET POTATO SOUP

with Kale & Herb Butter Toasts

INGREDIENTS

2 PERSON | 4 PERSON



1 TBSP | 1 TBSP
Italian Seasoning



1 | 2
Onion



1 | 2
Sweet Potato



4 oz | 4 oz
Kale



9 oz | 18 oz
Italian Chicken Sausage Mix



2 | 4
Chicken Stock Concentrates



1 | 2
Demi-Baguette
Contains: Soy, Wheat



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



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



HELLO

SWEET POTATO

This versatile tuber adds a touch of earthy sweetness to hearty soup.

PREP: 10 MIN | COOK: 40 MIN | CALORIES: 710



CHOP CHOP

After you've removed stems from the kale, feel free to chop it down a bit more if you prefer smaller pieces in your soup.

BUST OUT

- Small bowl
- Large pot
- Peeler
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 4 TBSP)
Contains: Milk

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, 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. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

GET SOCIAL

Share your **#HelloFreshPics**
with us **@HelloFresh**

(646) 846-3663 | [HelloFresh.com](https://www.hellofresh.com)



1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. (TIP: If you have a toaster oven, feel free to skip preheating.) In a small microwave-safe bowl, place **2 TBSP butter** (4 TBSP for 4 servings) and a **pinch of Italian Seasoning** (you'll use more later); bring to room temperature. **Wash and dry produce.**
- Halve, peel, and finely dice **onion**. Peel and dice **sweet potato** into ½-inch pieces. Remove and discard any large stems from **kale**.



4 FINISH SOUP

- Once soup has simmered for 7 minutes, uncover pot and stir in **kale**. Simmer, uncovered, until kale is wilted and sweet potato is tender, 5-7 minutes more. Season generously with **salt** and **pepper**. TIP: Prefer a brothier soup? Add another ¼-½ cup water and an extra pinch of salt.



2 COOK ONION & SAUSAGE

- Heat a **large drizzle of olive oil** in a large pot over medium-high heat. Add **onion** and cook, stirring occasionally, until softened, 4-5 minutes.
- Add **sausage*** and cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.



5 MAKE TOASTS

- Meanwhile, mix **softened butter** and **Italian Seasoning** until thoroughly combined. Season with **salt**. TIP: If **butter is not yet softened**, microwave for 5-10 seconds.
- Halve **baguette** lengthwise; spread **herb butter** onto cut sides. Toast, cut sides up, on top rack (or in a toaster oven) until golden, 3-5 minutes.
- Halve each baguette piece on a diagonal.



3 START SOUP

- Stir **sweet potato**, **stock concentrates**, **1 tsp Italian Seasoning** (2 tsp for 4 servings), **2½ cups water** (5 cups for 4), and a **big pinch of salt** into pot. (Save the rest of the Italian Seasoning for another use.) Cover and bring to a boil, then reduce heat to medium and simmer for 7 minutes.



6 SERVE

- Divide **soup** between bowls and top with **Parmesan**. Serve with **toasts** on the side.

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