

# **HELLO**

### **FAST & FRESH**

A super-speedy meal designed by our chefs that delivers a delicious dinner to your table in 15 minutes or less!

## **BUST OUT**

2 PERSON | 4 PERSON

- Large pot
- Small bowl
- Kosher salt
- Cooking oil (1 tsp | 1 tsp)

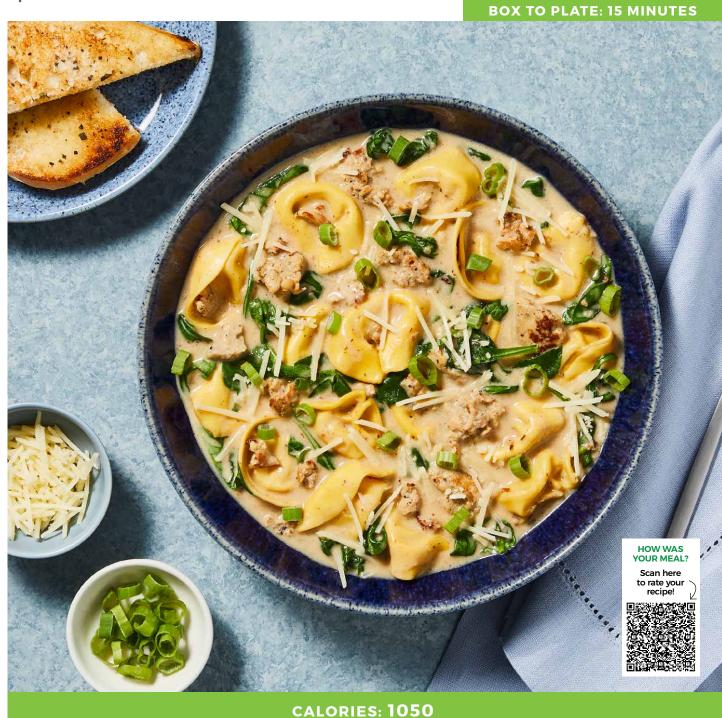


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# CREAMY CHICKEN SAUSAGE & TORTELLONI SOUP FAST & FRESH









#### 1 SIZZLE



9 oz | 18 oz Italian Chicken Sausage Mix

- · Wash and dry produce.
- Drizzle oil in a hot pot. Cook sausage\*, breaking up meat into pieces, until mostly cooked through, 3-4 minutes.



#### **3 PREP**





2 4 Scallions

1 | 1 Lemon

• While soup cooks, trim scallions; chop greens (save whites for another use). Quarter lemon.



#### 2 SIMMER













1 TBSP | 2 TBSP Cornstarch

Chicken Stock Concentrate

1 TBSP | 1 TBSP Italian Herb Paste

4 oz 8 oz Cream Sauce Base Contains: Milk

9 oz | 18 oz Tortelloni Contains: Eggs. Milk. Wheat

Spinach

- In a bowl, mix cornstarch with 1 TBSP water (2 TBSP for 4) until smooth and no lumps remain. TIP: Mix with your finger to ensure there are no lumps!
- Stir stock concentrate, cornstarch mixture, half the Italian herb paste (all for 4), and 2 cups water (4 cups for 4) into pot with sausage.



- Cover pot and bring to a boil. Stir in cream sauce base, tortelloni, and spinach. Cook, uncovered, stirring occasionally, until slightly thickened, tortelloni are tender, and sausage is cooked through, 3-4 minutes.
- Taste and season with salt if desired.

#### 4 SERVE



1 2 Demi-Baguette Contains: Soy, Wheat



2 TBSP 2 TBSP Garlic Herb Butter Contains: Milk



3 TBSP 6 TBSP Parmesan Cheese Contains: Milk

- Cut baguette in half lengthwise; toast until golden brown. Spread with half the garlic herb butter (all for 4); halve on a diagonal.
- Top soup with cheese, scallion greens, and a squeeze of lemon. Serve with **garlic bread**.

