



## SPICY TUSCAN TORTELLONI & KALE SOUP

with Tomato & Garlic Bread

### 15-MINUTE MEALS

Tasty three-step recipes with minimal prep and cleanup that come together in a flash—save time while eating well!



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CALORIES: 740

## BUST OUT 2 PERSON | 4 PERSON

- Medium pot

- Kosher Salt
- Black Pepper
- Olive Oil

## MORE IS MORE

If you upgraded your meal to double your protein or veggies, 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. To cook 3-serving or 6-serving recipes, refer to the separate **MORE IS MORE** card for all the info you'll need!

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

### 1 START PREP & SOUP



1 | 2  
Tomato



2 TBSP | 4 TBSP  
Garlic Herb Butter  
Contains: Milk



1 | 2  
Tomato Paste



1 TBSP | 2 TBSP  
Tuscan Heat  
Spice



½ oz | 1 oz  
Vidalia Onion  
Paste



3 | 6  
Veggie Stock  
Concentrates

### 2 FINISH PREP & SOUP



4 oz | 8 oz  
Kale



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



1 | 2  
Ciabatta  
Contains: Soy, Wheat

- **Wash and dry produce.** Dice **tomato** into ½-inch pieces.
- Melt **half the garlic herb butter** in a medium pot (**large pot for 4 servings**) over medium-high heat. Add diced tomato, **tomato paste**, and **Tuscan Heat Spice**. Cook, stirring, until fragrant, 30-60 seconds.
- Add **Vidalia onion paste**, **stock concentrates**, and **3 cups water (6 cups for 4)**. Bring to a boil, then cover and reduce to a low simmer.

- Meanwhile, remove and discard any large stems from **kale**.
- Once **soup** is simmering, add **tortelloni** to pot. Cook, stirring occasionally, 2 minutes.
- Add kale; stir to combine. Return soup to a simmer and cook, stirring occasionally, until tortelloni are tender and kale has wilted, 1-3 minutes. **TIP: Increase heat if necessary to maintain a simmer.**
- Taste and season with **salt** and **pepper** if desired.

- Meanwhile, halve and toast **ciabatta**. Spread cut sides of bread with **remaining garlic herb butter**; halve on a diagonal.
- Divide **soup** between bowls; top each bowl with a **drizzle of olive oil**. Serve with **garlic bread** on the side.

