

# **INGREDIENTS**

2 PERSON | 4 PERSON



3 oz | 6 oz Carrot





Roma Tomato



9 oz | 18 oz Italian Chicken Sausage Mix\*\*



34 Cup | 1½ Cups Farro Contains: Wheat



1 2 Ciabatta Contains: Soy, Wheat



Yellow Onion

1 TBSP | 1 TBSP

Italian Seasoning

1.5 oz | 3 oz

Tomato Paste

Chicken Stock

Concentrates

¼ Cup | ½ Cup Parmesan Cheese Contains: Milk



1 Clove | 2 Cloves

\*\* In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package rest assured it contains the correct amount.

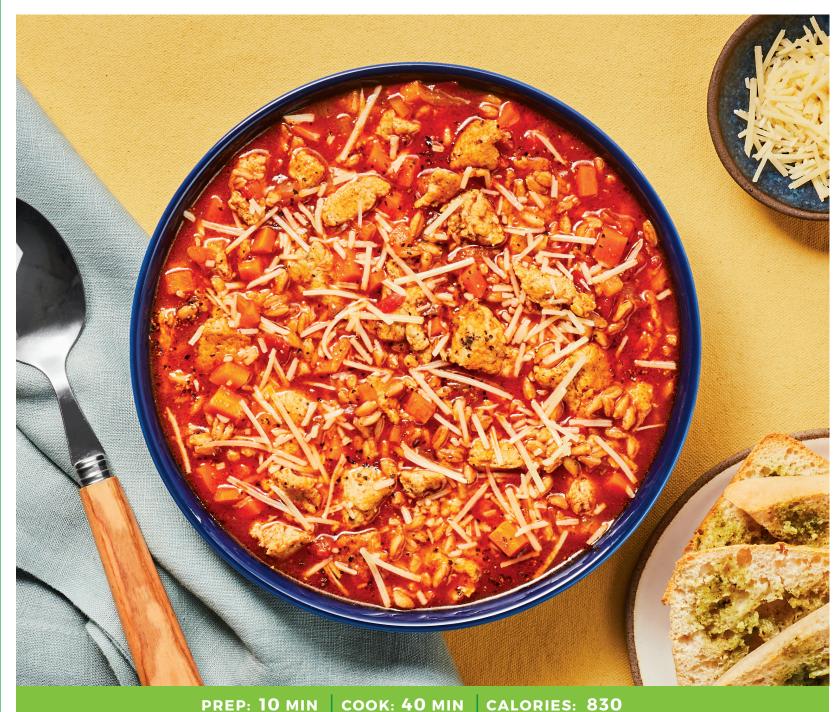
# HELLO

# **FARRO**

This nutty ancient grain adds heft and delightfully chewy texture to this satisfying soup

# **CHICKEN SAUSAGE & FARRO SOUP**

with Herb Butter Toasts





#### **FOND OF FOND**

When stirring the stock concentrates and water into your soup in step 4, be sure to simultaneously scrape up any browned bits from the bottom of the pot. This process is known as deglazing, and those unassuming specks (aka "fond") are full of rich. concentrated flavor. This easy trick adds so much savory depth to your finished product.

#### **BUST OUT**

- Peeler
- Small bowl
- Medium pot
- Kosher salt
- Black pepper
- Olive oil (1 TBSP | 1 TBSP)
- Butter (11/2 TBSP | 3 TBSP) Contains: Milk

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\* Chicken Sausage is fully cooked when internal temperature



#### 1 PREP

- · Wash and dry produce.
- Trim, peel, and finely chop carrot. Halve, peel, and finely chop half the onion (use the rest however you like). Finely chop tomato. Peel and mince garlic.



# **2 MAKE HERB BUTTER**

• Place 11/2 TBSP butter (3 TBSP for 4 servings) in a small microwave-safe bowl. Microwave until just softened, 10 seconds (do not melt). Stir in 1/4 tsp Italian Seasoning (1/2 tsp for 4). (You'll use more Italian Seasoning later.) Season with salt and pepper.



#### **3 COOK SAUSAGE & VEGGIES**

- Heat a drizzle of olive oil in a medium pot over medium-high heat. Add sausage\* and cook, breaking up meat into pieces, until browned and cooked through, 5 minutes.
- Add a large drizzle of olive oil, carrot, chopped onion, and a big pinch of salt. Cook, stirring occasionally, until veggies are slightly softened, 5 minutes.



# **4 SIMMER SOUP**

- Stir garlic and 1 tsp Italian Seasoning (2 tsp for 4 servings) into pot. (Be sure to measure the Italian Seasoning; we sent more.) Cook until fragrant, 30 seconds.
- Stir in chopped tomato and tomato paste. Cook, stirring, until combined, 1 minute.
- Stir in stock concentrates, 1/2 cup farro (1 cup for 4), **3 cups water** (5½ cups for 4), and a few big pinches of salt. (Be sure to measure the farro; we sent more.) Cover and bring to a boil, then reduce heat to medium low.
- · Simmer for 10 minutes, then uncover. Continue simmering until farro is tender. 5 minutes more.



# • While soup simmers, halve ciabatta.

- Toast until golden. Spread cut sides with **herb butter**, then halve on a diagonal.



# 6 FINISH & SERVE

- · Stir half the Parmesan into soup. Season with salt and pepper to taste.
- · Divide soup between bowls and garnish with remaining Parmesan. Serve with toasts on the side.