



CHICKEN SAUSAGE, SWEET POTATO, & KALE SOUP

with Herb Butter Toast Points



HELLO SWEET POTATO

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

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 750



Sweet Potato



Kale



Italian Chicken Sausage Mix



Demi-Baguette
(Contains: Wheat)



Chili Flakes



Yellow Onion



Italian Seasoning



Chicken Stock Concentrates



Parmesan Cheese
(Contains: Milk)

START STRONG

When we tell you to bring your butter to room temp, what we really mean is to let it sit at room temperature until it's soft. This will make it easier to mix with the Italian herbs. If it isn't soft enough to easily sink a spoon into by the time you get to step 5, microwave it for 5 seconds, then continue cheffing away.

BUST OUT

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

INGREDIENTS

Ingredient **2-person** | **4-person**

- Sweet Potato 1 | 2
- Yellow Onion 1 | 2
- Kale 4 oz | 4 oz
- Italian Seasoning 1 tsp | 2 tsp
- Italian Chicken Sausage Mix* 9 oz | 18 oz
- Chicken Stock Concentrates 2 | 4
- Demi-Baguette 1 | 2
- Parmesan Cheese ¼ Cup | ½ Cup
- Chili Flakes 1 tsp | 1 tsp

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

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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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.) **Wash and dry all produce.** Peel and dice **sweet potato** into ½-inch pieces. Halve, peel, and finely dice **onion**. Remove and discard any large stems from **kale**. Place **2 TBSP butter** (4 TBSP for 4 servings) and a pinch of **Italian Seasoning** (you'll use the rest later) in a small microwave-safe bowl; bring to room temperature.



4 FINISH SOUP

Once **soup** has simmered for 7 minutes, uncover pot and stir in **kale**. Simmer, uncovered, until kale has wilted and **sweet potato** is tender, 5-7 minutes. Season generously with **salt** and **pepper**.



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, 5-7 minutes.



5 MAKE HERB BUTTER 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**; spread **herb butter** onto cut sides. Toast 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**, remaining **Italian Seasoning**, **2½ cups water** (5 cups for 4 servings), and a big pinch of **salt** into pot. Cover and bring to a boil. Once boiling, reduce heat to medium and simmer, covered, for 7 minutes.



6 SERVE

Divide **soup** between bowls and top with **Parmesan** and a pinch of **chili flakes** if desired. Serve with **toasts** on the side.

MEANT TO BEAN

For a veggie version, try swapping out sausage for canned cannellini beans.

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