

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.





Sweet Potato

Yellow Onion



Italian Seasoning











Chicken Stock Concentrates

Parmesan Cheese

51.14 CHICKEN SAUSAGE, SWEET POTATO, & KALE SOUP_NJ.indd 1

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

INGREDIENTS

Ingredient 2-person | 4-person

Sweet Potato

 Yellow Onion 1 | 2

 Kale 4 oz | 4 oz

 Italian Seasoning 1tsp | 2tsp

Italian Chicken Sausage Mix* 9 oz | 18 oz

 Chicken Stock Concentrates 2 | 4

· Demi-Baguette

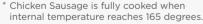
1/4 Cup | 1/2 Cup

1 | 2

1 | 2

· Parmesan Cheese

 Chili Flakes 1tsp | 1tsp



WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.









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.



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**.



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.



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.



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.



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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