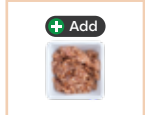




SuperQuick Creamy Tortellini Soup

with Garden Veggies and Garlic Ciabatta

15 Minutes



Mild Italian Sausage, uncased
250 g | 500 g

Customized Protein **+ Add** **↻ Swap** or ***2 Double**

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



Cheese Tortellini
350 g | 700 g



Ciabatta Roll
1 | 2



Onion, sliced
56 g | 113 g



Zucchini
1 | 2



Cream
113 ml | 237 ml



Cream Sauce
Spice Blend
1 tbsp | 2 tbsp



Parmesan
Cheese, shredded
1/4 cup | 1/2 cup



Vegetable Stock
Powder
2 tbsp | 4 tbsp



Baby Spinach
113 g | 227 g



Garlic Spread
2 tbsp | 4 tbsp

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

1



Prep and broil zucchini

- Before starting, preheat the broiler to high.
- Wash and dry all produce.

- Quarter **zucchini** lengthwise. Cut into ½-inch quarter-moons.
- Add **zucchini** and ½ **tblsp** (1 **tblsp**) **oil** to an unlined baking sheet. Season with **salt** and **pepper**. Toss to coat.
- Broil in the **middle** of the oven, stirring halfway, until golden and tender-crisp, 6-9 min.**

4



Finish and serve

- Add **spinach** and **zucchini** to soup. Season with **salt** and **pepper**. Stir until **spinach** wilts, 1 min. (**TIP**: For a lighter soup consistency, add water, ¼ cup at a time, if desired.)
- Divide **soup** between bowls.
- Sprinkle **Parmesan cheese** over top. Serve **toasted ciabatta halves** alongside.

2



Start soup

+ Add | Mild Italian Sausage, uncased

- While **zucchini** broils, heat a large pot over medium-high heat.
- When hot, add ½ **tblsp** (1 **tblsp**) **oil**, then **onions** and **half the garlic spread**. Cook, stirring often, until tender and golden, 2-3 min.
- Sprinkle **Cream Sauce Spice Blend** over top. Stir to coat.
- Add **cream**, **stock powder**, **tortellini** and 2 ¼ **cups** (4 ½ **cups**) **water**. Bring to a boil over high. Reduce heat to medium. Cook, stirring occasionally, until **tortellini** are tender, 3-4 min.**

3



Toast ciabatta

- Meanwhile, halve **ciabatta rolls**. Spread **remaining garlic spread** over **ciabatta halves**. Arrange on another unlined baking sheet, cut-sides up.
- Broil in the **middle** of the oven until golden-brown, 2-3 min. (**TIP**: Keep an eye on them so they don't burn!)

Measurements
within steps

1 **tblsp** (2 **tblsp**) **oil**
2 person 4 person Ingredient

2 | Cook sausage and start soup

+ Add Mild Italian Sausage, uncased

If you've opted to add **sausage**, when the pot is hot, add **sausage** along with **onions** and **half the garlic spread**. Season with **salt** and **pepper**. Cook, breaking up **sausage** and stirring often until **onions** have softened and **sausage** is cooked through, 4-6 min.** Follow the rest of the recipe as written.