



One-Pot Italian Sausage Soup

with Cream and Potatoes

Family Friendly

Optional Spice

25 Minutes



Mild Italian Sausage, uncased



Yellow Potato



All-Purpose Flour



Chili Flakes



Mirepoix



Baby Spinach



Garlic Puree



Cream



Chicken Broth Concentrate



Italian Seasoning



Ciabatta Roll

HELLO ITALIAN SEASONING

Our blend of hearty herbs and zesty garlic!

Start here

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

Bust out

Measuring spoons, large bowl, small bowl, measuring cups, large pot

Ingredients

| | 2 Person | 4 Person |
|-------------------------------|----------|----------|
| Mild Italian Sausage, uncased | 250 g | 500 g |
| Yellow Potato | 360 g | 720 g |
| All-Purpose Flour | 1 tbsp | 2 tbsp |
| Chili Flakes 🌶️ | 1 tsp | 2 tsp |
| Mirepoix | 227 g | 454 g |
| Baby Spinach | 113 g | 227 g |
| Garlic Puree | 1 tbsp | 2 tbsp |
| Cream | 56 g | 113 g |
| Chicken Broth Concentrate | 2 | 4 |
| Italian Seasoning | 1 tbsp | 2 tbsp |
| Ciabatta Roll | 1 | 2 |
| Unsalted Butter* | 2 tbsp | 4 tbsp |
| Oil* | | |
| Salt and Pepper* | | |

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

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.

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1

Halve **potatoes** lengthwise, then cut into ¼-inch half-moons. Roughly chop **spinach**.



2

Cook potatoes and mirepoix
Heat a large pot over medium-high heat. When hot, add **2 tbsp butter** (dbl for 4 ppl), then **mirepoix, potatoes** and **half the Italian Seasoning**. Season with **salt** and **pepper**. Cook, stirring occasionally, until **potatoes and mirepoix** soften slightly, 4-5 min. Transfer **potatoes and mirepoix** to a large bowl.



3

Cook sausage
Reduce heat to medium, then add **sausage** to the same pot. Cook, breaking up **sausage** into bite-sized pieces, until no pink remains, 4-5 min.**



4

Start soup

Add **flour**, **half the garlic puree** and **remaining Italian Seasoning** to the pot with **sausage**. Cook, stirring often, until **sausage** is coated, 1 min. Add **broth concentrate**, **potatoes and mirepoix** and **2 cups water** (dbl for 4 ppl). Bring to a simmer and cook until **veggies** are tender and **broth** thickens slightly, 10-12 min. Add **cream** and **spinach** to the pot. Cook, stirring occasionally, until **spinach** wilts, 1-2 min. Season with **salt** and **pepper**, to taste. (**TIP**: If you prefer a more brothy soup, add more water, ¼ cup at a time.)



5

Toast ciabatta

While **soup** simmers, halve **ciabatta**. Add **remaining garlic puree** and **1 tbsp oil** (dbl for 4 ppl) to a small bowl. Season with **salt** and **pepper**, then stir to combine. Drizzle or brush **garlic oil** onto cut sides of **ciabatta**. Add **ciabatta** directly to the **middle** rack of the oven, cut-side up. Toast until golden-brown, 3-4 min. (**TIP**: Keep an eye on them so they don't burn!)



6

Finish and serve

Divide **Italian sausage soup** between bowls. Sprinkle **chili flakes** over top, to taste. Serve **garlic ciabatta** on the side for dipping.

Dinner Solved!