



# One-Pot Italian Sausage Soup

## with Cream and Potatoes

Family Friendly

Optional Spice

30 Minutes

↗ Custom Recipe

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
↻ 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)



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|  Swap |  Swap |
| Ground Beef<br>250 g   500 g   | Beyond Meat®<br>2   4  |

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|---|---|
|  |  |
| Mild Italian Sausage, uncased<br>250 g   500 g                                      | Yellow Potato<br>350 g   700 g  |

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| Baby Spinach<br>56 g   113 g  | Mirepoix<br>227 g   454 g   |

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| Garlic Puree<br>1 tbsp   2 tbsp   | Cream<br>56 ml   113 ml   |

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| Chicken Broth Concentrate<br>2   4   | Zesty Garlic Blend<br>1 tbsp   2 tbsp  |

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|  |  |
| Chili Flakes<br>1 tsp   2 tsp   | Cream Sauce Spice Blend<br>1 tbsp   2 tbsp  |

|   |  |
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|  |  |
| Ciabatta Roll<br>1   2  |  |

**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.

**Pantry items** | Unsalted butter\*, oil\*, salt\*, pepper\*

**Cooking utensils** | Measuring spoons, large bowl, small bowl, measuring cups, large pot

1



### Prep

- Before starting, preheat the broiler to high.
- Remove **½ tbsp** (1 tbsp) **butter** from the fridge and set aside to come up to room temperature.
- Wash and dry all produce.
- Halve **potatoes** lengthwise, then cut into ¼-inch half-moons.
- Roughly chop **spinach**.

2



### Cook potatoes and veggies

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

3



### Cook sausage

- [Swap | Ground Beef](#)
- [Swap | Beyond Meat®](#)
- Reduce heat to medium, then add **sausage** to the same pot.
- Cook, breaking up **sausage** into smaller pieces, until no pink remains, 4-5 min.\*\*

4



### Cook soup

- Add **Cream Sauce Spice Blend**, **half the garlic puree** and **remaining Zesty Garlic Blend** to the pot with **sausage**.
- Cook, stirring often, until **sausage** is coated, 1 min.
- Add **broth concentrates, potatoes, veggies** and **2 cups** (3 ½ cups) **water** to the pot. Bring to a simmer.
- Once simmering, cook until **veggies** are tender and **broth** thickens slightly, 10-12 min. Add **cream** and **spinach**.
- 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** (2 tbsp) **oil** to a small bowl. Season with **salt** and **pepper**, then stir to combine.
- Spread **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 **ciabatta** 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.

Measurements  
within steps

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

### 3 | Cook ground beef

[Swap | Ground Beef](#)

If you've opted to get **beef**, cook it in the same way the recipe instructs you to cook the **sausage**\*\*

### 3 | Cook Beyond Meat®

[Swap | Beyond Meat®](#)

If you've opted to get **Beyond Meat®**, cook it the same way as the **sausage**, until crispy.\*\*

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



Issue with your meal? Scan the QR code to share your feedback.