

HELLO One-Pot Italian Sausage Soup with Cream and Potatoes

Family Friendly Optional Spice

30 Minutes









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 降

250 g | 500 g

2 4







Mild Italian Sausage. uncased

350 g | 700 g

250 g | 500 g



Baby Spinach



56 g | 113 g







1 tbsp | 2 tbsp 56 ml | 113 ml



Concentrate



2 | 4









1 tsp | 2 tsp







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.

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



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 1/4-inch half-moons.
- Roughly chop spinach.



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.



Cook sausage

🗘 Swap | Ground Beef

O 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.**



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



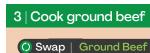
Toast ciabatta

- 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!)



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

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

1 tbsp

(2 tbsp)

oil

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.**

