

# DINNERLY



## Chicken Sausage & Tortelloni Soup with Pesto & Parmesan



ca. 20min



2 Servings

It's always soup weather inside our hearts. This one has two big stars, Italian chicken sausage and cheesy tortelloni, swimming together in a tomato-based broth. With a sprinkle of Parm and a drizzle of basil pesto, you've got one iconic bowl of soup in your hands. We've got you covered!



## WHAT WE SEND

- 1 carrot
- $\frac{3}{4}$  oz Parmesan <sup>7</sup>
- $\frac{1}{2}$  lb uncased Italian chicken sausage
- $14\frac{1}{2}$  oz whole peeled tomatoes
- 1 pkt chicken broth concentrate
- 9 oz cheese tortelloni <sup>1,3,7</sup>
- 5 oz baby spinach
- 2 oz basil pesto <sup>7</sup>

## WHAT YOU NEED

- garlic
- olive oil
- sugar
- kosher salt & ground pepper

## TOOLS

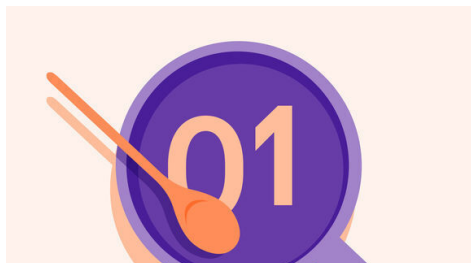
- microplane or grater
- medium Dutch oven or pot

## ALLERGENS

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

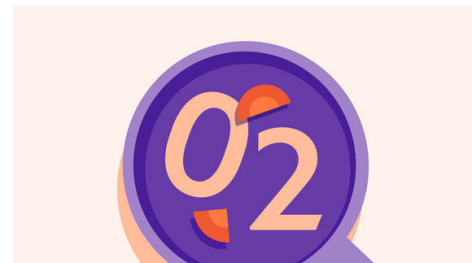
Calories 930kcal, Fat 50g, Carbs 69g, Protein 52g



### 1. Prep ingredients

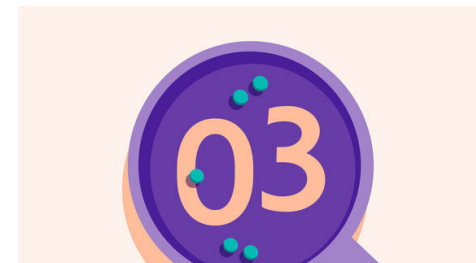
Quarter **carrot** lengthwise and cut into  $\frac{1}{2}$ -inch pieces. Finely grate **Parmesan**. Finely chop **2 teaspoons garlic**.

Heat **2 tablespoons oil** in a medium Dutch oven or pot over medium-high. Add **sausage** and cook, breaking up into smaller pieces, until starting to brown, 2–4 minutes.



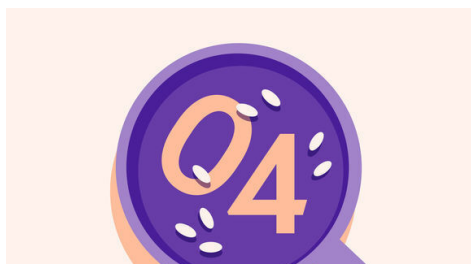
### 2. Cook carrots

Add **carrots**; cook, stirring occasionally, until just softened, 3–5 minutes. Add **chopped garlic**; cook until fragrant, about 30 seconds. Add  **$\frac{1}{4}$  cup water** and bring to a simmer, scraping up any browned bits from bottom of pot.



### 3. Simmer soup

Add **tomatoes, broth concentrate, 1 cup water**, and  **$\frac{1}{2}$  teaspoon sugar**. Season with **salt** and **pepper**. Bring to a simmer and cover; cook for 10 minutes to let tomatoes break down. Add **half of the Parmesan** and stir until melted. Season to taste with **salt** and **pepper**.



### 4. Cook pasta & serve

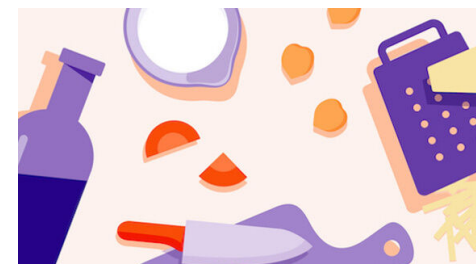
Add  **$1\frac{1}{2}$  cups water** and bring to a simmer. Add **tortelloni** and partially cover. Cook until tender, 4–5 minutes. Add **spinach** and stir until wilted.

Serve **sausage and tortelloni soup** topped with **remaining Parmesan** and **pesto**. Enjoy!



### 5. ...

What were you expecting, more steps?



### 6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!