



Fast! Tortelloni & Chicken Sausage Soup

with Spinach & Basil Pesto



ca. 20min



2 Servings

This hearty soup is a one-pot meal-in-a-bowl. We bring out the natural sweetness of vegetables by first sautéing and then simmering them along with tomatoes, Parmesan, and ready-to-heat cheese tortelloni. Add the spinach at the end to retain its bright green color and serve with warm, toasty rolls. Make sure to drizzle on the pesto sauce-- the basil livens up the soup and brings the whole meal together.

What we send

- garlic
- 1 yellow onion
- 1 carrot
- ¾ oz Parmesan ⁷
- 14½ oz whole peeled tomatoes
- ½ lb uncased Italian chicken sausage
- 9 oz cheese tortelloni ^{1,3,7}
- 1 ciabatta roll ¹
- 3 oz baby spinach
- 2 oz basil pesto ⁷

What you need

- olive oil
- kosher salt & ground pepper

Tools

- microplane or grater
- medium pot
- rimmed baking sheet

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 1050kcal, Fat 51g, Carbs 97g, Protein 55g



1. Prep ingredients

Finely chop **2 teaspoons garlic**. Cut **onion** into ½-inch pieces.

Scrub **carrot**, then halve lengthwise and cut crosswise into ¼-inch thick half moons.

Finely grate **Parmesan**. Use kitchen shears to cut **tomatoes** in can until coarsely chopped.



4. Toast rolls

Preheat broiler with a rack in the upper third.

Meanwhile, halve **roll** crosswise and drizzle both sides with **oil**; season each half with **salt** and **pepper**. Transfer to a rimmed baking sheet (or broil directly on upper oven rack) and broil until browned and toasted, 2–4 minutes per side.



2. Cook vegetables & sausage

Heat **2 tablespoons oil** in medium pot over medium-high. Add **onions** and **carrots**. Cook, stirring occasionally, until vegetables are softened and starting to brown, 3–5 minutes.

Add **sausage** and a **pinch each of salt and pepper**; cook, breaking up into smaller pieces, until browned and cooked through, 3–5 minutes.



5. Finish

Working in batches if necessary, stir **spinach** into **tortelloni soup**; cook until just wilted.

Serve **tortelloni soup** in bowls topped with a **drizzle of pesto**, and with **toasted baguette** on the side.



3. Build soup

Add **chopped garlic** to pot and cook, stirring, until fragrant, about 30 seconds. Stir in **tomatoes** and **3 cups water**. Bring to a simmer. Add **tortelloni** to pot with **soup** and simmer, stirring occasionally, until pasta is tender, about 5 minutes. Stir in **Parmesan**, then season to taste with **salt** and **pepper**.



6. Serve

Enjoy!