

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

- 3 oz carrots
- $\frac{3}{4}$ oz Parmesan ²
- $\frac{1}{2}$ lb uncased Italian chicken sausage
- 14½ oz can whole peeled tomatoes
- 1 pkt chicken broth concentrate
- 9 oz cheese tortelloni ^{1,2,3}
- 5 oz baby spinach
- 2 oz basil pesto ²

WHAT YOU NEED

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

TOOLS

- microplane or grater
- medium Dutch oven or pot

ALLERGENS

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 930kcal, Fat 50g, Carbs 70g, Protein 51g



1. Prep ingredients

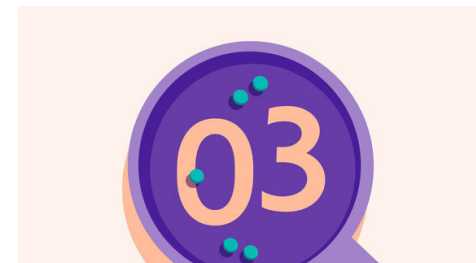
Quarter **carrot** lengthwise and cut into $\frac{1}{2}$ -inch pieces. Finely grate **Parmesan**, if necessary. Finely chop **2 teaspoons garlic**.

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.



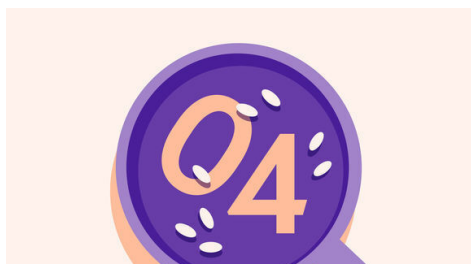
2. Cook carrots

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

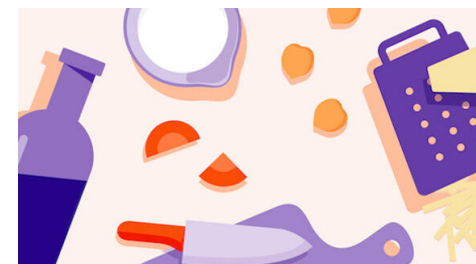
Add **$\frac{1}{2}$ cups water** and bring to a simmer. Add **tortelloni** and partially cover. Cook until tender, 4–5 minutes. Add **spinach** and stir until wilted.

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!