



# DINNERLY



## Sausage & Kale Soup with Pasta & Parmesan

 30-40min  4 Servings

Sweet Italian sausage, tender kale, elbow macaroni, and nutty Parmesan make for a pretty outstanding bowl of soup. Finish with a drizzle of olive oil and some cracked black pepper, and it's time for Dinnerly before you know it. We've got you covered!

## WHAT WE SEND

- curly kale
- broth packet, turkey
- garlic clove
- sweet Italian sausage

## WHAT YOU NEED

- coarse kosher salt
- freshly ground pepper
- olive oil

## TOOLS

## ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 451.0kcal, Fat 21.0g, Proteins 36.5g, Carbs 29.5g



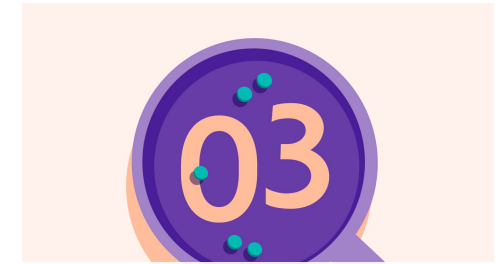
### 1. Prep ingredients

Finely chop **2 large garlic cloves**. Grate **Parmesan**. Strip **kale leaves** from stems; stack leaves and thinly slice into ribbons, discarding stems. Make a slit down the length of each **sausage** to remove from casing.



### 2. Brown sausage

Heat **2 tablespoons oil** in a large Dutch oven or pot over medium-high. Add **sausage** and cook, breaking up the meat into smaller pieces, until browned, 8–10 minutes.



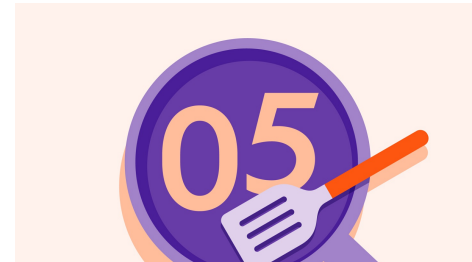
### 3. Wilt kale

Add **kale** to pot; season lightly with **salt** and **pepper**, and cook, stirring occasionally, until kale is wilted, 3–5 minutes. Add **garlic** and cook, stirring, until fragrant, about 1 minute.



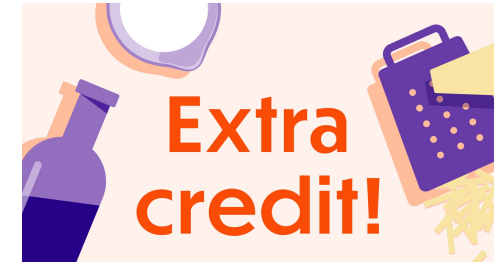
### 4. Build soup

Add **all of the turkey broth concentrate** and **6½ cups water**. Cover and bring to a boil. Reduce heat and simmer, covered, until **kale** is just tender, 6–8 minutes.



### 5. Cook pasta & serve

Add **pasta** to soup, cover and cook, stirring occasionally, until pasta is tender, about 8 minutes. Stir **¼ of Parmesan** into soup in large pinches to prevent clumping. Ladle into bowls and garnish with **remaining Parmesan**, a drizzle of **olive oil**, and a **few grinds of pepper**. Enjoy!



### 6. Take it to the next level

If you have any canned beans on hand, you could crack open a can or two and stir it into the soup to make an already nutritious, hearty soup even bigger. Cannellini, pinto, kidney, even chickpeas. Throw 'em in!