#### **WE'RE HERE FOR YOU**

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# **EveryPlate**



## **CREAMY CHICKEN SAUSAGE & KALE SOUP**

with Potatoes, Onion & Italian Seasoning

## WHAT WE SEND (2 servings | 4 servings)

# Keep refrigerated



Cream Cheese \* (1|2)Contains: Milk



Yellow Onion (1[1])



Garlic (2 Cloves | 4 Cloves)



Yukon Gold Potatoes\* (5 | 10)







Kale \* (1 | 1)



Sausage Mix\* (1 | 2)



Chicken Stock Concentrate (1|2)



Italian Seasoning



Sour Cream \* (1 | 2)

Contains: Milk (1 | 1)

You may receive potatoes that are a different color. No matter the hue, they will be just as delicious!

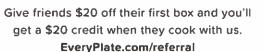
### WHAT YOU'LL NEED

**Kosher Salt** 

Cooking Oil

(1 tsp | 2 tsp)

### **SHARE THE LOVE**







Have any fresh herbs in the back of your fridge—say some basil or parsley—just begging to be used? We highly recommend chopping up a handful and sprinkling over your finished soup!





Bring cream cheese to room temperature. Wash and dry produce. Halve, peel, and dice half the onion (whole onion for 4 servings) into 1/4-inch pieces. Peel and finely chop garlic. Cut potatoes into small dice. Remove and discard any large stems from half the kale (all for 4); roughly chop into bite-size pieces if needed.



Heat a drizzle of oil in a large pot over medium-high heat. Once pot is hot, add sausage; cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. Add onion and garlic; cook, stirring, until fragrant, 2 minutes.



Stir stock concentrate, potatoes, half the Italian Seasoning, 5 cups water, and 3/4 tsp salt (for 4 servings use all the Italian Seasoning, 7 cups water, and 1/2 tsp salt) into pot with sausage mixture. Reduce heat to medium and cook, stirring occasionally, until potatoes are tender and liquid has slightly reduced, 15–18 minutes. Once potatoes are tender, mash with a potato masher or fork (this will help thicken your soup!).



Add kale to pot and cook, stirring occasionally, until kale begins to wilt and soup has thickened, 8–10 minutes. While kale cooks, in a small bowl, whisk together sour cream and cream cheese until smooth. Stir sour cream mixture into soup until combined. Taste and season with salt.



Divide soup between bowls.