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CHICKEN SAUSAGE & TOMATO SOUP

with Couscous & Parmesan

WHAT WE SEND (2 servings | 4 servings)
* Keep refrigerated


PREP IN **10 MIN** READY IN **35 MIN**



Yellow Onion
(1 | 2)


Garlic
(2 Cloves | 4 Cloves)


Roma Tomato*
(1 | 2)


Chicken Sausage Mix*
(1 | 2)


Dried Oregano
(1 | 2)


Tomato Paste
(1 | 2)


Chicken Stock Concentrates
(2 | 4)


Israeli Couscous
(1 | 2)
Contains: Wheat


Shredded Parmesan*
(1 | 2)
Contains: Milk

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Cooking Oil
(1 tsp | 2 tsp)

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In step 1, we instruct you to use any remaining onion however you'd like. You may be wondering, "What the heck can I do with a chunk of leftover onion?!" Glad you asked! Whip up an onion dip, use it in a pico de gallo, or caramelize some to throw in a sandwich. We love upcycling.

1.



Wash and dry produce. Halve, peel, and finely chop **onion** until you have $\frac{3}{4}$ cup (**1½ cups for 4 servings; use the rest however you'd like**). Peel and finely chop **garlic**. Dice **tomato**.

2.



Heat a **drizzle of oil** in a large pot over medium-high heat. Add **chopped onion** and season with **salt** and **pepper**. Cook, stirring, until softened, 4–5 minutes. Add **sausage, garlic, and oregano**. Cook, breaking up meat into pieces, until sausage is browned and cooked through, 4–6 minutes.

3.



Add **diced tomato** and **tomato paste** to pot with **sausage mixture**. Cook, stirring, until diced tomato is slightly broken down, 2–3 minutes. Stir in **2½ cups water** (**4 cups for 4 servings**), **stock concentrates**, and **plenty of salt and pepper**.

4.



Bring **soup** to a boil, then stir in **couscous**. Cook, stirring often, until couscous is al dente, 8–10 minutes. (**If soup gets too thick, add a splash or two of water!**) Taste and season with **salt** and **pepper**.

5.



Divide **soup** between bowls and sprinkle with **cheese**. (**Have any fresh herbs like basil or parsley on hand? Chop 'em up and add on top.**)

Chicken Sausage is fully cooked when internal temperature reaches 165 degrees.

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