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## ITALIAN CHICKEN SAUSAGE & ORZO SOUP

with Garlic Bread

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

PREP IN **5 MIN** READY IN **25 MIN**



**Scallions \***  
(1 | 2)



**Carrot \***  
(3 oz | 6 oz)



**Garlic**  
(1 Clove | 2 Cloves)



**Ciabatta \***  
(1 | 2)  
*Contains: Soy, Wheat*



**Chicken Sausage Mix \***  
(1 | 2)



**Orzo Pasta**  
(1 | 1)  
*Contains: Wheat*



**Chicken Stock Concentrates**  
(3 | 6)



**Shredded Parmesan \***  
(1 | 2)  
*Contains: Milk*

### WHAT YOU'LL NEED

**Kosher Salt**  
**Black Pepper**

**Cooking Oil**  
(2 tsp | 4 tsp)

**Butter**  
(2 TBSP | 3 TBSP)  
*Contains: Milk*

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Want to give this recipe a hearty twist *and* up your daily dose of veggies while you're at it? Stir a few handfuls of spinach or chopped kale into your soup at the end of step 4—the greens will wilt and get extra-tender in the broth. \*Chef's kiss!\*

1.



Preheat oven to 400 degrees. **Wash and dry produce.** Trim and thinly slice **scallions**, separating whites from greens. Trim, peel, and halve **carrot** lengthwise; cut crosswise into ¼-inch-thick half-moons. Peel and finely chop **garlic**. Halve **ciabatta** lengthwise.

2.



Heat a **large drizzle of oil** in a large pot over medium-high heat. Add **scallion whites** and **carrot**; season with **salt** and **pepper**. Cook, stirring occasionally, until slightly softened, 3–4 minutes.

3.



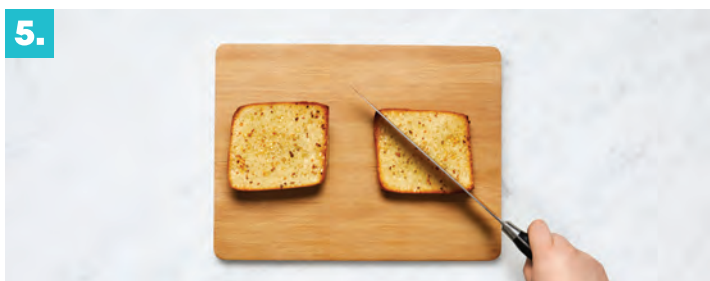
Add **sausage** to pot with **veggies**. Cook, breaking up meat into pieces, until browned and cooked through, 5 minutes. Stir in ½ cup **orzo** (1 cup for 4 servings; be sure to measure—we sent more), stock concentrates, 2½ cups **water** (5 cups for 4), and plenty of salt and pepper.

4.



Bring **soup** to a boil, then reduce to a simmer. Cook, stirring often, until orzo is al dente, 8–9 minutes. (If soup gets too thick, add a splash of water!) Taste and season with **salt** and **pepper** if desired.

5.



Meanwhile, place **garlic** and 2 TBSP **butter** (3 TBSP for 4 servings) in a small microwave-safe bowl. Microwave until butter has melted and garlic is sizzling, 20–30 seconds. Brush **garlic butter** onto cut sides of **ciabatta**. Place, cut sides up, on a baking sheet. Toast in oven until golden, 10 minutes. Halve **garlic bread** on a diagonal.

6.



Divide **soup** between bowls; sprinkle with **cheese** and **scallion greens**. Serve with **garlic bread** on the side.

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

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