



#### In your box

- 15 oz. Cannellini Beans
- 1 Yellow Onion
- 2 tsp. Chicken Demi-Glace
- 1 oz. Shredded Asiago Cheese
- 1 tsp. Chimichurri Seasoning
- 6 Chive Sprigs
- 1 Ciabatta
- 2 Tbsp. Cornstarch
- 2 oz. Kale

#### Customize It Options

- 8 oz. Italian Pork Sausage Links
- 12 oz. Ground Turkey
- 16 oz. Italian Pork Sausage Links–  
Double Portion
- 10 oz. Antibiotic-Free Ground Beef

#### You will need

- Olive Oil, Cooking Spray
- Baking Sheet, Medium Pot, Mixing  
Bowl, Wire-Mesh Strainer



## Tuscan White Bean & Sausage Soup

with kale and Asiago-chive crostini

NUTRITION per serving–Calories: 810, Carbohydrates: 82g, Fat: 36g, Protein: 43g, Sodium: 1713mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients  
\*Nutrition & allergen information may vary by protein. Please review protein and meal labels for details.

Prep & Cook Time

25-35 min.

Cook Within

5 days

Difficulty Level

Intermediate

Spice Level

Not Spicy

## 👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to 400 degrees
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: Asiago

## Customize It Instructions

- If using **ground beef** or **ground turkey**, follow same instructions as Italian sausage in Step 2, adding 1/4 tsp. **salt** and stirring occasionally until no pink remains, 4-6 minutes. Follow same instructions as Italian sausage in Step 3.
- If using **16 oz. Italian sausage**, follow same instructions as 8 oz. Italian sausage in Step 2, stirring occasionally until no pink remains, 6-8 minutes. Follow same instructions as 8 oz. Italian sausage in Step 3.

### Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

### Prepare the Ingredients

- Halve and peel **onion**. Cut halves into 1/4" dice.
- Stem **kale** and coarsely chop.
- Drain **beans** in a wire-mesh strainer and rinse.
- Mince **chives**.
- On a separate cutting board, remove **Italian sausage** from casing and crumble into bite-sized pieces.



2

### Cook the Sausage

- Place a medium pot over medium-high heat and add 1 tsp. **olive oil**. Add **sausage** to hot pot and cook undisturbed until browned on one side, 3-4 minutes.
- Then stir occasionally, breaking into small pieces with a spoon, until no pink remains, 2-3 minutes.
- Transfer sausage to a plate.
- Reserve pot; no need to wipe clean.



3

### Make the Soup

- Return pot used to cook sausage to medium heat and add 1 tsp. **olive oil**. Add **onion** and **kale** to hot pot and stir occasionally until starting to soften, 2-3 minutes.
- Add **seasoning blend**, **sausage**, **beans**, **demi-glace**, and 1 3/4 cups **water**. Bring to a simmer.
- While soup comes to a simmer, in a mixing bowl, combine **cornstarch** and 2 Tbsp. **water**. Stir cornstarch mixture into simmering soup. Cover, and stir occasionally until thickened slightly, 7-9 minutes.
- While soup simmers, bake crostini.



4

### Bake the Crostini

- Halve **ciabatta** and place on prepared baking sheet, cut-side up. Drizzle with 2 tsp. **olive oil**. Top evenly with **chives** and half the **Asiago** (reserve remaining for garnish).
- Bake in hot oven until bread is toasted and cheese is melted, 7-9 minutes.



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### Finish the Dish

- Plate dish as pictured on front of card, serving **soup** with **crostini**, and garnishing soup with remaining **Asiago**. Bon appétit!