



# BEEFY ITALIAN STUFFED PEPPER SOUP

with Couscous & Mozzarella

## INGREDIENTS

2 PERSON | 4 PERSON



10 oz | 20 oz  
Ground Beef\*\*



1 | 2  
Onion



1 | 2  
Green Bell  
Pepper



1 | 2  
Tomato



1 | 2  
Tomato Paste



1 TBSP | 2 TBSP  
Tuscan Heat  
Spice



2 | 4  
Chicken Stock  
Concentrates



2.5 oz | 5 oz  
Israeli Couscous  
Contains: Wheat



½ Cup | 1 Cup  
Mozzarella Cheese  
Contains: Milk



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\*\*In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.

HELLO

### TUSCAN HEAT SPICE

This blend of aromatic Italian-style herbs packs a light, peppery punch.



PREP: 10 MIN | COOK: 25 MIN | CALORIES: 720





## AMAZING PASTE

After stirring the tomato paste into the veggies in Step 3, give it a couple of minutes to caramelize. You'll be rewarded with depth of flavor in the form of a huge hit of umami!

## BUST OUT

- Medium pot
- Slotted spoon
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)

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## 1 BROWN BEEF

- Heat a **drizzle of oil** in a medium pot over medium-high heat. Add **beef**, a **big pinch of salt**, and **pepper**; cook, breaking the meat up into pieces, until browned and mostly cooked through, 3-5 minutes.
- Using a slotted spoon, transfer beef to a plate; reserve pot. **TIP: If there's excess grease in your pot, carefully pour it out.**



## 3 MAKE SOUP

- Heat a **drizzle of oil** in pot used for beef over medium-high heat. Add **onion**, **bell pepper**, and **tomato paste**; cook, stirring, until onion has softened and tomato paste has darkened in color, 2-3 minutes.
- Add **beef**, **diced tomato**, **Tuscan Heat Spice**, **stock concentrates**, and **2½ cups water (5 cups for 4 servings)**. Bring to a boil, then reduce heat to low. Cook until liquid has reduced and soup has thickened slightly, 3-5 minutes.
- Stir in **couscous**, cover, and cook until couscous is tender, 6-8 minutes more. Taste and season with **salt** and **pepper** if desired.



## 2 PREP

- Meanwhile, **wash and dry produce**.
- Halve, peel, and dice **onion** into ½-inch pieces. Halve, core, and dice **bell pepper** into ½-inch pieces. Dice **tomato** into ½-inch pieces.



## 4 SERVE

- Divide **soup** between bowls. Sprinkle with **mozzarella** and serve.

\*Ground Beef is fully cooked when internal temperature reaches 160°.