

# **INGREDIENTS**

2 PERSON | 4 PERSON



10 oz | 20 oz Ground Pork



4 oz | 8 oz



1 | 2 Cannellini Beans





1 tsp 2 tsp

Dried Thyme

1 tsp | 2 tsp Garlic Powder



3 | 6 Chicken Stock Concentrates



3 TBSP | 6 TBSP Parmesan Cheese Contains: Milk



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

\*\*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.



### **HelloCustom**

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the **HelloCustom** instructions on the flip side of this card.



10 oz | 20 oz Ground Beef\*\*



# **CREAMY WHITE BEAN, PORK & KALE SOUP**

with Pearl Pasta, Thyme & Parmesan



PREP: 5 MIN COOK: 20 MIN CALORIES: 850



## **HELLO**

# **CRÈME FRAÎCHE**

Rich and tangy, this thicker spin on sour cream is perfect for swirling into soups.

## **HOT STUFF**

Spice up your soup with chili flakes if you've got some on hand! Start with a pinch, then taste and add more if desired.

#### **BUST OUT**

- Medium pot
- Strainer
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)

#### **MORE IS MORE**

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com

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\*Ground Pork is fully cooked when internal temperature

\*Ground Beef is fully cooked when internal temperature



• Heat a drizzle of oil in a medium pot over medium-high heat. Add pork\* and season with thyme, garlic powder, and a pinch of salt and pepper. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.



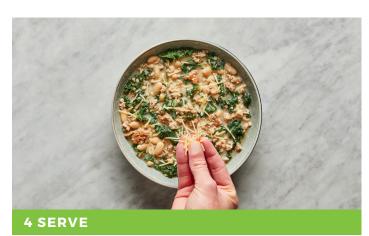


stems from kale.



#### **3 FINISH SOUP**

- To pot with pork, add beans, stock concentrates, and 3 cups water (6 cups for 4 servings). Bring to a boil, then reduce to a low simmer.
- Stir in **kale** and **couscous**. Cook, stirring occasionally, until kale is wilted and couscous is tender. 8-10 minutes.
- Remove from heat and stir in crème fraîche. Taste and season with salt and pepper if desired.



• Divide soup between bowls. Sprinkle with Parmesan and serve. TIP: If you have a lemon on hand, squeeze some over top for added flavor!