



# LEMONY BROCCOLI & PORK SAUSAGE SOUP

with Carrots & Couscous

## INGREDIENTS

2 PERSON | 4 PERSON



6 oz | 12 oz  
Carrots



2 | 4  
Scallions



1 Clove | 2 Cloves  
Garlic



9 oz | 18 oz  
Italian Pork Sausage



2.5 oz | 5 oz  
Israeli Couscous  
Contains: Wheat



3 | 6  
Chicken Stock Concentrates



1 | 1  
Lemon



8 oz | 16 oz  
Broccoli



4 TBSP | 8 TBSP  
Crème Fraîche  
Contains: Milk



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



## HelloCustom

2 PERSON | 4 PERSON

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



9 oz | 18 oz  
Italian Chicken Sausage Mix

Calories: 600



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 750





HELLO

## CRÈME FRAÎCHE

A silky, buttery version of sour cream that's perfect for adding rich flavor and creamy texture to soups

## FOND OF FOND

When stirring in Step 3, scrape up the browned bits (aka *fond*) from the bottom of the pot. It's an easy way to get flavor!

## BUST OUT

- Peeler
- Zester
- Large pot
- 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.

## GET SOCIAL

Share your **#HelloFreshPics** with us **@HelloFresh**

(646) 846-3663 | [HelloFresh.com](https://www.hellofresh.com)



### 1 START PREP

- Wash and dry produce.
- Trim, peel, and halve **carrots** lengthwise; thinly slice crosswise into half-moons. Trim and thinly slice **scallions**, separating whites from greens. Peel and mince or grate **garlic**.



### 2 COOK SAUSAGE

- Remove **sausage\*** from casing if necessary; discard casing.
- Heat a **drizzle of oil** in a large pot over medium-high heat. Add sausage, **carrots**, and **scallion whites**; cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.

 Swap in **chicken sausage\*** for pork sausage.



### 3 SIMMER SOUP

- Add **garlic** to pot with **sausage and veggies**; cook, stirring constantly, until fragrant, 30 seconds.
- Stir in **3 cups water (6 cups for 4 servings)**, **couscous**, and **stock concentrates**, scraping up any browned bits from bottom of pot.
- Cover and bring to a boil, then reduce heat to a low simmer. Cook until couscous is tender, 4-5 minutes. (You'll add more to the pot in Step 5.)



### 4 FINISH PREP

- Cut **broccoli** into bite-size pieces if necessary.
- Zest and quarter **lemon**.



### 5 FINISH SOUP

- Once soup has simmered 4-5 minutes, uncover pot and add **broccoli**. Cook, stirring occasionally, until tender, 2-3 minutes.
- Remove **soup** from heat; stir in **crème fraîche**, a **squeeze of lemon juice (big squeeze for 4 servings)**, and as much **lemon zest** as you like. Taste and season with **salt, pepper**, and more lemon juice if desired.



### 6 SERVE

- Divide **soup** between bowls and sprinkle with **scallion greens**. Serve.

\*Pork Sausage is fully cooked when internal temperature reaches 160°.

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