



CHEESY SPINACH, CANNELLINI & MUSHROOM SOUP

with Pearl Pasta & Chili Flakes

INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz
Button Mushrooms



2 Cloves | 4 Cloves
Garlic



5 oz | 10 oz
Spinach



3 | 6
Veggie Stock
Concentrates



2.5 oz | 5 oz
Israeli Couscous
Contains: Wheat



1 | 2
Cannellini Beans



½ Cup | 1 Cup
Italian Cheese
Blend
Contains: Milk



1 tsp | 2 tsp
Chili Flakes



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



HELLO

ISRAELI COUSCOUS

These tiny pasta pearls become pleasantly chewy when simmered in soup.

PREP: 5 MIN | COOK: 20 MIN | CALORIES: 560



FOND OF FOND

When stirring the stock concentrates and water into your soup in Step 3, be sure to scrape up the browned bits from the bottom of the pot—those unassuming specks (aka *fond*) are full of rich, concentrated flavor.

BUST OUT

- Large pot
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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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1 START PREP

- Wash and dry produce.
- Trim and quarter **mushrooms** (skip if your mushrooms are pre-sliced!).



3 FINISH SOUP

- Stir **1 TBSP butter** (2 TBSP for 4 servings) and **garlic** into pot with **mushrooms**; cook, stirring constantly, until fragrant, 30 seconds.
- Stir in **stock concentrates, couscous, beans and their liquid**, and **2 cups water** (4 cups for 4). Bring to a boil, then reduce to a low simmer. Stir in **spinach**. Cook, stirring occasionally, until spinach is wilted and flavors meld, 6-8 minutes.
- Taste and season with **salt** and **pepper** if desired.



2 START SOUP & FINISH PREP

- Heat a **drizzle of oil** in a large pot over medium heat. Add **mushrooms** and cook, stirring occasionally, until browned, 5 minutes. Season with **salt** and **pepper**.
- While mushrooms cook, peel and mince or grate **garlic**.



4 SERVE

- Divide **soup** between bowls and top with **Italian cheese blend**. Sprinkle with as many **chili flakes** as you like. Serve.