



ITALIAN CHICKEN MINI-MEATBALL SOUP

with White Beans, Parmesan & Buttered Baguette

INGREDIENTS

2 PERSON | 4 PERSON



3 oz | 6 oz
Carrot



2 | 4
Scallions



1 | 2
Cannellini Beans



9 oz | 18 oz
Italian Chicken Sausage Mix



1 tsp | 2 tsp
Garlic Powder



2 | 4
Chicken Stock Concentrates



1 tsp | 1 tsp
Celery Salt



13.76 oz | 27.52 oz
Crushed Tomatoes



1 | 2
Demi-Baguette
Contains: Soy, Wheat



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



ANY ISSUES WITH YOUR ORDER?
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THERE TOO. SCAN HERE TO GET HELP!



HELLO

CELERY SALT

Made with ground celery seeds and salt, this seasoning blend adds a fresh, peppery, herbaceous flavor.

PREP: 5 MIN | COOK: 20 MIN | CALORIES: 810



MEAT BALLER

Splash a little cold water on your hands before shaping the meatballs in Step 2. This will help the meat hold on to itself rather than to you.

BUST OUT

- Peeler
- Medium pot
- Strainer

- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Sugar (½ 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 PREP

- Bring **1 TBSP butter (2 TBSP for 4 servings)** to room temperature. **Wash and dry produce.**
- Trim, peel, and cut **carrot** into ½-inch-thick pieces. Trim and thinly slice **scallions**, separating whites from greens. Drain and rinse **beans**.



3 FINISH SOUP

- Add **beans, crushed tomatoes, stock concentrates, garlic powder, half the celery salt, 1½ cups water, and ½ tsp sugar** to pot with **veggies (for 4 servings, use all the celery salt, 3 cups water, and 1 tsp sugar)**. Bring to a boil.
- Once boiling, carefully add **mini meatballs** to pot. Cook, stirring occasionally, until meatballs are cooked through, 4-6 minutes.
- Taste and season with **salt** and **pepper** if desired.



2 START SOUP & FORM MEATBALLS

- Heat a **drizzle of oil** in a medium pot over medium-high heat. Add **carrot** and **scallion whites** to hot pot. Cook, stirring occasionally, until carrot is slightly tender and scallions are browned and fragrant, 2-4 minutes.
- While veggies cook, form **sausage*** into 12-14 1-inch meatballs (**24-28 meatballs for 4 servings**).



4 FINISH & SERVE

- Halve **baguette** lengthwise; toast until golden brown. Spread cut sides with **softened butter**.
- Divide **soup** between bowls and top with **Parmesan** and **scallion greens**. Serve with **buttered baguette** on the side.

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