



# BUTTERNUT & SWEET POTATO SOUP WITH BACON

plus Sage, Crème Fraîche & Garlic-Lemon Toasts

## INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz  
Bacon



2 | 4  
Scallions



2 | 4  
Sweet Potatoes



1 | 2  
Lemon



¼ oz | ½ oz  
Sage



8 oz | 16 oz  
Butternut Squash



1 tsp | 2 tsp  
Garlic Powder



1 tsp | 1 tsp  
Nutmeg



1 | 2  
Milk  
Contains: Milk



2 | 4  
Chicken Stock Concentrates



½ oz | 1 oz  
Vidalia Onion Paste



¼ Cup | ½ Cup  
Panko Breadcrumbs  
Contains: Wheat



1 | 2  
Demi-Baguette  
Contains: Soy, Wheat



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!



HELLO

### CRÈME FRAÎCHE

This cultured dairy product adds rich tanginess and velvety texture to soup.

PREP: 15 MIN | COOK: 40 MIN | CALORIES: 1050



## BUST OUT

- Medium pot
- Paper towels
- Peeler
- Zester
- Small pan
- 2 Small bowls
- Plastic wrap
- Blender (or food processor)

- Kosher salt
  - Black pepper
  - Olive oil (1 tsp | 1 tsp)
  - Butter (4 TBSP | 8 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.



## 1 COOK BACON

- **Wash and dry produce.**
- Heat a medium dry pot (**large pot for 4 servings**) over medium-high heat. Add **bacon\***; cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes. Turn off heat; transfer to a paper-towel-lined plate. Reserve **bacon fat** in pot for use in Step 3.
- Once bacon is cool enough to handle, roughly chop.



## 2 PREP

- While bacon cooks, peel and dice **sweet potatoes** into 1-inch pieces. Trim and thinly slice **scallions**, separating whites from greens. Pick **sage leaves** from stems; roughly chop leaves. Zest and quarter **lemon** (for 4 servings, zest one lemon; quarter both).



## 3 START SOUP

- In pot with **bacon fat**, melt **2 TBSP butter** (4 TBSP for 4 servings) over medium-high heat. Add **sweet potatoes, squash, scallion whites, half the garlic powder, 1 TBSP sage**, and  $\frac{1}{8}$  tsp nutmeg (2 TBSP sage and  $\frac{1}{4}$  tsp nutmeg for 4). Season with **1 tsp salt** ( $\frac{1}{2}$  tsp for 4) and a **big pinch of pepper**. Cook, stirring occasionally, until veggies begin to brown, 4-5 minutes.
- Stir in  $\frac{1}{4}$  cups water (2  $\frac{1}{2}$  cups for 4), **milk, stock concentrates, Vidalia onion paste**, and a **pinch of salt and pepper** to pot. Bring to a boil, then reduce heat to medium low. Cover and cook until veggies are tender, stirring occasionally, 10-12 minutes. Remove from heat.
- Stir in **juice from two lemon wedges** (four wedges for 4); stir to combine.



## 4 TOAST PANKO

- While soup cooks, heat a **drizzle of olive oil** in a small pan over medium heat. Add **panko** and toast, stirring, until lightly browned, 1-2 minutes.
- Transfer panko to a small bowl. Season with **salt and pepper**.



## 5 MAKE TOASTS

- Halve and toast **baguette**.
- While bread toasts, place **2 TBSP butter** (4 TBSP for 4 servings) and **remaining garlic powder** in a second small microwave-safe bowl. Cover with plastic wrap and microwave until butter has melted, 30-60 seconds.
- Add **lemon zest**; season generously with **pepper**. Stir to combine.
- Brush **garlic-lemon butter** onto cut sides of toasted baguette. Halve on a diagonal.



## 6 FINISH SOUP

- Once veggies are tender, carefully transfer **soup** to a blender (or food processor). **TIP: If you have one, use an immersion blender to puree the soup right in the pot!**
- Blend soup until no large pieces remain and mixture is smooth, 60-90 seconds. Season with **salt and pepper** to taste. **TIP: To blend hot soup safely, work in batches if needed, filling blender only halfway. To blend, remove center cap from blender lid, secure lid on blender, and hold a folded kitchen towel over the lid to allow steam to escape and protect yourself from splatters.**



## 7 FINISH & SERVE

- To bowl with **toasted panko**, add **bacon** and **scallion greens**. Stir to combine.
- Divide **soup** between bowls. Top with **bacon-scallion panko** and dollop with **crème fraîche**. Serve **garlic-lemon toasts** and **remaining lemon wedges** on the side.

SHARE YOUR #HELLOFRESHPICS WITH US @HELLOFRESH

(646) 846-3663 | HELLOFRESH.COM

\*Bacon is fully cooked when internal temperature reaches 145\*.