

INGREDIENTS

2 PERSON | 4 PERSON



2.5 oz | 5 oz Israeli Couscous



Baby Lettuce



Marinara Sauce



1/2 Cup | 1 Cup Mozzarella Cheese Contains: Milk



Chicken Stock Concentrates



9 oz | 18 oz Italian Pork Sausage



5 oz | 10 oz Spinach



1.5 oz | 3 oz Italian Dressing





6 oz | 12 oz Carrots



Tomato Paste

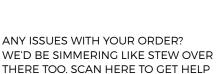


1½ TBSP 3 TBSP Sour Cream



Croutons Contains: Milk, Wheat







HelloCustom

OR GIVE US A CALL AT (646) 846-3663.

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



4 oz | 8 oz Bacon Calories: 1200



8 oz | 16 oz Broccoli

Calories: 980

SAUSAGE & TOMATO SOUP BAR

with sides & toppings for everyone to build their perfect bowl



PREP: 5 MIN COOK: 30 MIN CALORIES: 940



HELLO

BUILD-A-PLATE

Delight everyone's palates with this super-customizable meal! If you chose to add extras, you can serve your soup with bacon or broccoli!

AMAZING PASTE

Tomato paste is bursting with tangysweet flavors that'll give your dish delicious depth. After stirring it into the sausage mixture in Step 3, give it a minute to caramelize-vou'll be rewarded with a huge hit of umami.

BUST OUT

· Large bowl (or

• Medium pan 😌

• Paper towels 😏

2 large bowls) 😌

- Small pot
- Peeler
- Medium pot
- Medium bowl
- Plastic wrap
- Kosher salt 6
- 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

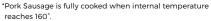
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1 COOK COUSCOUS

- In a small pot, bring couscous, one stock concentrate, and 34 cup water to a boil (use two stock concentrates and 11/2 cups water for 4 servings). (You'll use the remaining stock concentrates later.)
- Once boiling, cover and reduce heat to low. Cook until tender, 6-8 minutes. Keep covered off heat until ready to serve. TIP: If you added any other items to your meal (apps, sides, and/or dessert), you can get started on them now!



2 PREP

- · While couscous cooks, wash and dry produce.
- Trim, peel, and dice carrots into 1/4-inch pieces. Trim and discard root end from lettuce; chop leaves into bite-size pieces.
- Heat a medium dry pan over mediumhigh 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. Once cool enough to handle, roughly chop.



3 MAKE SOUP

- Remove sausage* from casing if necessary; discard casing.
- Heat a drizzle of oil in a medium pot over medium-high heat. Add carrots and sausage; cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.
- Add tomato paste to pot; cook, stirring occasionally, until tomato paste darkens in color. 1-2 minutes.
- Add marinara, remaining stock concentrates, and 13/4 cups water (31/4 cups for 4 servings). Bring to a boil, then cover and reduce to a low simmer. Cook until carrots are tender and soup has thickened slightly, 6-8 minutes more.



4 COOK SPINACH

- While soup simmers, place spinach in a medium microwave-safe bowl (large microwave-safe bowl for 4 servings) and cover tightly with plastic wrap. Microwave until slightly wilted, 1-2 minutes.
- Cut broccoli into bite-size pieces if necessary. Add broccoli, a pinch of salt. and pepper to a large microwave-safe bowl (second large microwave-safe bowl for 4 servings) and cover tightly with plastic wrap. Microwave until tender. 4-6 minutes



5 MAKE SALAD

- In a large bowl, combine lettuce and dressing. Toss until thoroughly coated.
- f using broccoli, use a second large bowl (third large bowl for 4 servings) here.



6 SERVE

- Serve soup, couscous, spinach, sour cream, mozzarella, and croutons family style and let everyone build their own loaded soup bowls. Serve salad on the side.
- Serve bacon alongside soup bar.
- Serve broccoli alongside soup bar.