















# SAUSAGE & TOMATO SOUP BAR

with sides & toppings for everyone to build their perfect bowl

## INGREDIENTS

2 PERSON | 4 PERSON

- |   |  |   |
|---|--|---|
| <br><b>2.5 oz   5 oz</b><br>Israeli Couscous<br><small>Contains: Wheat</small> | <br><b>3   6</b><br>Chicken Stock Concentrates                                | <br><b>6 oz   12 oz</b><br>Carrots   |
| <br><b>1   2</b><br>Baby Lettuce  | <br><b>9 oz   18 oz</b><br>Italian Pork Sausage                               | <br><b>1   2</b><br>Tomato Paste   |
| <br><b>2   4</b><br>Marinara Sauce   | <br><b>5 oz   10 oz</b><br>Spinach  | <br><b>1½ TBSP   3 TBSP</b><br>Sour Cream<br><small>Contains: Milk</small> |
| <br><b>½ Cup   1 Cup</b><br>Mozzarella Cheese<br><small>Contains: Milk</small> | <br><b>1.5 oz   3 oz</b><br>Italian Dressing<br><small>Contains: Milk</small> | <br><b>1   2</b><br>Croutons<br><small>Contains: Milk, Wheat</small>       |



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## HelloCustom

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



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 tangy-sweet flavors that'll give your dish delicious depth. After stirring it into the sausage mixture in Step 3, give it a minute to caramelize—you'll be rewarded with a huge hit of umami.

### BUST OUT

- Small pot
- Peeler
- Medium pot
- Medium bowl
- Plastic wrap
- Large bowl (or 2 large bowls)
- Medium pan
- Paper towels
- 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.

### HOW WAS YOUR MEAL?



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### 1 COOK COUSCOUS

- In a small pot, bring **couscous**, **one stock concentrate**, and **¾ cup water** to a boil (use **two stock concentrates** and **1½ 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!**



### 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.



### 2 PREP

- While couscous cooks, **wash and dry produce**.
- Trim, peel, and dice **carrots** into ¼-inch pieces. Trim and discard root end from **lettuce**; chop leaves into bite-size pieces.
- Heat a medium dry pan 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. Once cool enough to handle, roughly chop.



### 5 MAKE SALAD

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



### 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 **1¾ cups water** (**3¾ 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.



### 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**.

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

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