



MEXICAN-STYLE BEEF ALBONDIGAS SOUP

with Meatballs, Zucchini, Potatoes & Carrots

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Onion



3 oz | 6 oz
Carrot



1 | 2
Zucchini



12 oz | 24 oz
Potatoes*



1 | 2
Lime



10 oz | 20 oz
Ground Beef**



1 tsp | 2 tsp
Garlic Powder



1 tsp | 2 tsp
Cumin



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



2 | 4
Beef Stock
Concentrates



1 tsp | 2 tsp
Dried Oregano



1 oz | 2 oz
Sun-Dried Tomato
Paste



1 | 2
Veggie Stock
Concentrate



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP
OR GIVE US A CALL AT (646) 846-3663.

*The ingredient you received may be a different color.

**In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.

HELLO

ALBONDIGAS

Spanish for "meatballs," they're the star of this flavorful, filling soup.



PREP: 15 MIN | COOK: 40 MIN | CALORIES: 870



AMAZING PASTE

When you stir the tomato paste into the pot, cook it a minute or two until it turns from bright red to brick red—that's when it's fully caramelized (and at its most savory).

BUST OUT

- Peeler
- Large pan
- Large bowl
- Paper towels
- Large pot
- Kosher salt
- Black pepper
- Cooking oil (**2 tsp | 2 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 PREP

- **Wash and dry produce.**
- Halve, peel, and dice **onion** into ½-inch pieces. Peel, trim, and quarter **carrot** lengthwise; cut crosswise into ½-inch-thick quarter-moons. Trim and quarter **zucchini** lengthwise; cut crosswise into ½-inch-thick quarter-moons. Halve and dice **potatoes** into ½-inch pieces. Quarter **lime**.



4 BROWN MEATBALLS

- Meanwhile, heat a **drizzle of oil** in a large pan over medium-high heat. Add **meatballs** and cook, turning occasionally, until browned all over, 2-3 minutes (**you may need to work in batches for 4 servings**). Transfer to a paper-towel-lined plate (**they'll finish cooking in the next step**).



2 MAKE MEATBALLS

- In a large bowl, combine **beef***, **garlic powder**, **cumin**, **panko**, **half the beef stock concentrates**, **¾ tsp salt (1¼ tsp for 4 servings)**, and **pepper**. Gently combine, then form into 8-10 2-inch meatballs (**16-20 for 4**).



5 FINISH SOUP

- Reduce heat under pot with **soup** to low and carefully add **meatballs** one at a time. Cover and cook, stirring occasionally, until potatoes are tender and meatballs are fully cooked, 10-15 minutes.
- Remove from heat; taste and season with **salt** and **pepper**. Using a spoon, skim any excess fat from the surface.
- Stir in **juice from half the lime wedges**.



3 START SOUP

- Heat a **drizzle of oil** in a large, heavy-bottomed pot over medium-high heat. Add **onion**, **carrot**, and **zucchini**; cook until veggies are golden and slightly softened, 3-4 minutes. Add **oregano** and cook, stirring, until fragrant, 30 seconds more.
- Add **potatoes**, **tomato paste**, **2 tsp salt (4 tsp for 4 servings)**, and **pepper**. Cook, stirring, until veggies are well coated, 1-2 minutes. Add **veggie stock concentrate**, **remaining beef stock concentrate**, and **3½ cups water (6 cups for 4)**; bring to a boil.



6 SERVE

- Divide **soup** between bowls and serve with **remaining lime wedges** on the side.

*Ground Beef is fully cooked when internal temperature reaches 160°.