



ONE-POT ITALIAN VEGETABLE SOUP

with Kale, Israeli Couscous & Garlic Bread

INGREDIENTS

2 PERSON | 4 PERSON



1 | 1
Onion



6 oz | 12 oz
Carrots



1 Clove(s) | 2 Clove(s)
Garlic



4 oz | 4 oz
Kale



1 TBSP | 2 TBSP
Italian Seasoning



1 | 2
Crushed Tomatoes



1 tsp | 1 tsp
Garlic Powder



1 tsp | 1 tsp
Chili Flakes



1 | 2
Demi-Baguette
Contains: Soy, Wheat



3 | 6
Veggie Stock
Concentrates



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



2½ oz | 5 oz
Israeli Couscous
Contains: Wheat



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THERE TOO. SCAN HERE TO GET HELP
OR GIVE US A CALL AT (646) 846-3663.



HelloCustom

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



10 oz | 20 oz
Chopped Chicken
Breast

Calories: 810



9 oz | 18 oz
Italian Chicken
Sausage Mix

Calories: 880



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 640



HELLO

GARDEN VEGGIES

Carrots, tomatoes, and kale add a variety of flavor and texture

BUTTER UP

In Step 5 you'll make a compound butter with garlic powder. Try variations for other meals. Lemon zest + parsley or honey + cinnamon, and more!

BUST OUT

- Peeler
 - Large pot
 - Kosher Salt
 - Black Pepper
 - Butter
 - Small bowl
 - Olive Oil
- Contains: Milk

MORE IS MORE

If you upgraded your meal to double your protein or veggies, 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. To cook 3-serving or 6-serving recipes, refer to the separate **MORE IS MORE** card for all the info you'll need!

For HelloCustom nutritional information, please refer to HelloFresh.com.

HOW WAS YOUR MEAL?



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1 PREP

- **Wash and dry produce.**
- Halve, peel, and dice **onion**. Trim, peel, and cut **carrots** into ¼-inch-thick rounds. Peel and mince or grate **garlic**. Remove and discard any large stems from **kale**.

- 🍷 Open package of **chicken*** and drain off any excess liquid; season all over with **salt** and **pepper**. Heat a **drizzle of oil** in a large pot over medium-high heat. Add chicken or **sausage*** and cook, stirring frequently, until browned and cooked through, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pot.



4 FINISH SOUP

- Once **carrots** are just softened, stir in **couscous** and **kale**. Cook until couscous is tender and kale is wilted, 8-10 minutes. Taste and season generously with **salt** and **pepper**.

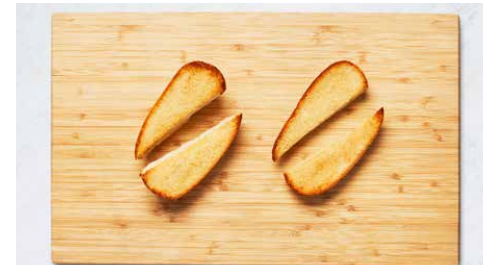
- 🍷 Once kale is wilted, stir in **chicken** or **sausage**.



2 COOK VEGGIES

- Heat a **large drizzle of olive oil** in a large pot over medium-high heat. Add **onion** and **carrots**; season with **salt** and **pepper**. Cook, stirring occasionally, until veggies are lightly browned and slightly softened, 4-6 minutes.

- 🍷 Use pot used for **chicken** or **sausage** here.



5 MAKE GARLIC BREAD

- While soup cooks, halve **baguette** lengthwise.
- Place **2 TBSP butter** (**4 TBSP for 4 servings**) in a small microwave-safe bowl; microwave until just softened, 10-15 seconds. Stir in **half the garlic powder** (**all for 4**) and season with **salt** and **pepper**.
- Toast baguette halves, then spread cut sides with **garlic butter**. Halve each piece on a diagonal.



3 START SOUP

- Stir **Italian Seasoning** and **garlic** into pot with **veggies**. Cook until fragrant, 30 seconds.
- Add **crushed tomatoes**, **stock concentrates**, **3 cups water** (**6 cups for 4 servings**), and a **big pinch of salt**. Bring to a boil, then reduce to a simmer. Cook until carrots are just softened, 5-7 minutes.



6 SERVE

- Divide **soup** between bowls. Sprinkle with **Parmesan** and a **pinch of chili flakes** to taste. Serve with **garlic bread** on the side.

🍷 *Poultry is fully cooked when internal temperature reaches 165°.