



# BIG BATCH BEEFY LASAGNA SOUP

with Zucchini & Mozzarella-Ricotta Topping

## INGREDIENTS

4 PERSON | 8 PERSON



1 | 2  
Onion



2 | 4  
Zucchini



2 tsp | 4 tsp  
Garlic Powder



1 TBSP | 2 TBSP  
Italian Seasoning



1 | 2  
Tomato Paste



10 oz | 20 oz  
Fresh Lasagna  
Noodles  
Contains: Eggs, Wheat



4 oz | 8 oz  
Ricotta Cheese  
Contains: Milk



3 | 6  
Beef Stock  
Concentrates



1 | 2  
Crushed Tomatoes



½ Cup(s) | 1 Cup(s)  
Mozzarella Cheese  
Contains: Milk



20 oz | 40 oz  
Ground Beef\*\*



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

HELLO

BIG BATCH

This hearty crowd-pleaser feeds 2x the folks—perfect for a family dinner + leftovers! Flip over to learn what to do with any extra helpings.



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 780



## FLAVOR SAVOR

Save any leftover soup in an airtight container; reheat in the microwave until warmed through, 2-3 minutes.

## BUST OUT

- Large pot
- Medium bowl
- Kosher Salt
- Black Pepper
- Cooking Oil
- Sugar
- Olive Oil

## MORE IS MORE

If you're on a **3-person plan**, you'll have enough ingredients to make **6-8 servings**. (Or **12 servings** if you're on a **6-person plan**). Refer to the separate **MORE IS MORE** card for all the info you'll need!

*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. Trim and quarter **zucchini** lengthwise; cut crosswise into ½-inch-thick quarter-moons. Cut **lasagna noodles** into 1-inch-thick strips; separate strips into individual pieces.



### 2 START SOUP

- Heat a **drizzle of oil** in a large pot over medium-high heat. Add **beef\*** and **onion**; season with **salt** and **pepper**. Cook, breaking up meat into pieces, until beef is browned and cooked through, 6-8 minutes (**8-10 minutes for 8 servings**).
- Add **zucchini**, **garlic powder**, and **Italian Seasoning**. Cook, stirring occasionally, until zucchini begins to soften, 2-3 minutes.



### 3 SIMMER SOUP

- Add **tomato paste** and **1 tsp sugar (2 tsp for 8 servings)** to pot with **beef mixture**. Cook, stirring, until everything is evenly coated, 30-60 seconds.
- Add **crushed tomatoes**, **stock concentrates**, and **4 cups water (7½ cups for 8)**. Bring to a boil.



### 4 FINISH SOUP

- Add **lasagna noodles** and stir to combine. Cook, stirring frequently, until noodles are tender, 3-4 minutes.
- Taste and season with **salt** and **pepper**.



### 5 MAKE TOPPING

- While soup cooks, in a medium bowl, combine **ricotta**, **mozzarella**, and **2 tsp olive oil (4 tsp for 8 servings)**. Season with **salt** and **pepper**.



### 6 SERVE

- Serve **soup** family style, or divide between bowls. Dollop with **ricotta topping**.

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