



PEARL PASTA E FAGIOLI SOUP

with Toasted Panko & Parmesan

INGREDIENTS

2 PERSON | 4 PERSON



3 Clove(s) | 6 Clove(s)
Garlic



2 | 4
Scallions



2½ oz | 5 oz
Celery



1 | 2
Tomato Paste



1 | 2
Crushed Tomatoes



1 | 2
Cannellini Beans



2 | 4
Veggie Stock Concentrates



1 tsp | 2 tsp
Chili Flakes



2½ oz | 5 oz
Israeli Couscous
Contains: Wheat



¼ Cup(s) | ½ Cup(s)
Panko Breadcrumbs
Contains: Wheat



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



6 oz | 12 oz
Carrots



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.



HelloCustom

2 PERSON | 4 PERSON

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



9 oz | 18 oz
Italian Chicken Sausage Mix

Calories: 870



PREP: 15 MIN | COOK: 35 MIN | CALORIES: 610



HELLO

PASTA E FAGIOLI

That's what "pasta and bean soup" is called in Italy, but here we say "pasta fazool!"

GRINDERS KEEPERS

A twist of freshly ground black pepper over your soup will add an extra layer of warming heat to this earthy bowl.

BUST OUT

- Peeler
- Large pot
- Kosher Salt
- Black Pepper
- Cooking Oil
- Olive Oil
- Medium pan

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.
- Peel and mince **garlic**. Thinly slice **scallions**, separating whites from greens. Peel and dice **carrots** into ¼-inch pieces. Dice **celery** into ¼-inch pieces.



3 FINISH SOUP & TOAST PANKO

- Add **couscous** to **soup**: season with **salt** and **pepper**. Cook, stirring occasionally, until couscous is tender and soup has thickened slightly, 6-8 minutes.
- Meanwhile, in a medium pan, heat a **drizzle of olive oil** over medium heat. Add **panko** and a **pinch of salt and pepper**; cook, stirring, until lightly browned, 3-5 minutes. **TIP: Watch carefully to avoid burning.**



2 START SOUP

- In a large pot, heat a **drizzle of oil** over medium-high heat. Add **garlic** and **scallion whites**; cook, stirring, until fragrant, 1-2 minutes. Add **carrots** and **celery**; season with **salt** and **pepper**. Cook, stirring, until softened, 2-3 minutes.
- Stir in **tomato paste**, **crushed tomatoes**, **beans and their liquid**, **stock concentrates**, **2 cups water** (4 cups for 4 servings), a **pinch of chili flakes**, **salt**, and **pepper**. Bring to a boil, then reduce heat to medium. Cook, scraping any browned bits from bottom of pot, until flavors meld, 6-8 minutes.

- Once veggies have softened, add **chicken sausage*** to pot; season with salt and pepper. Cook until browned and cooked through, breaking up meat into pieces, 4-6 minutes. Cook through the rest of the step as instructed. **TIP: If pot seems dry, add another drizzle of oil.**



4 SERVE

- Divide **soup** between bowls. Top with **Parmesan**, **toasted panko**, **scallion greens**, and a **pinch of pepper** to taste. Serve.

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