



# SAUSAGE & TOMATO SOUP BAR

with sides & toppings for everyone to build their perfect bowl

## INGREDIENTS

2 PERSON | 4 PERSON



**2.5 oz | 5 oz**  
Israeli Couscous  
Contains: Wheat



**3 | 6**  
Chicken Stock Concentrates



**6 oz | 12 oz**  
Carrots



**1 | 2**  
Baby Lettuce



**9 oz | 18 oz**  
Italian Pork Sausage



**1 | 2**  
Tomato Paste



**5 oz | 10 oz**  
Marinara Sauce



**5 oz | 10 oz**  
Spinach



**1½ TBSP | 3 TBSP**  
Sour Cream  
Contains: Milk



**½ Cup | 1 Cup**  
Mozzarella Cheese  
Contains: Milk



**1.5 oz | 3 oz**  
Italian Dressing  
Contains: Milk



**1 | 2**  
Croutons  
Contains: Milk, Wheat



ANY ISSUES WITH YOUR ORDER?  
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THERE TOO. SCAN HERE TO GET HELP  
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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



**8 oz | 16 oz**  
Broccoli

Calories: 1180

Calories: 980



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 930



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, 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 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!**



### 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.



### 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.



### 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.



### 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.



### 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°.