



Ham and Pea Soup

with Lentils and Cheesy Herb Toasts

PRONTO 30 Minutes



Ham Steaks



Roma Tomato



Thyme



Garlic



Mirepoix



Lentils, canned



Chicken Broth Concentrate



Artisan Roll



Mozzarella Cheese, shredded



Green Peas

HELLO HAM STEAK

The perfect flavour-packed protein for quick meals!

Start Strong

Before starting, preheat your broiler to high and wash and dry all produce.

Remove 2 tbsp butter (dbl for 4 ppl) from the fridge and set aside to come up to room temperature - this will create the perfect spreadable condiment!

Bust Out

Baking Sheet, Large Pot, Paper Towels, Small Bowl, Measuring Cups, Measuring Spoons

Ingredients

	2 Person	4 Person
Ham Steaks	300 g	600 g
Roma Tomato	160 g	320 g
Thyme	7 g	7 g
Garlic	6 g	12 g
Mirepoix	113 g	227 g
Lentils, canned	1 can	2 can
Chicken Broth Concentrate	2 pc	4 pc
Artisan Roll	2	4
Mozzarella Cheese, shredded	½ cup	1 cup
Green Peas	113 g	227 g
Unsalted Butter*	2 tbsp	¼ cup
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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1. PREP

Cut **tomatoes** into ½-inch pieces. Strip **1 tbsp thyme leaves** from the stems (dbl for 4 ppl). Peel, then mince or grate **garlic**. Pat **ham** dry with paper towels, then cut into ½-inch pieces.



2. COOK HAM

Heat a large pot over medium-high heat. When hot, add **1 tbsp oil**, then **ham**. Cook, stirring occasionally, until golden-brown all over, 4-5 min. ** (**TIP:** For 4 ppl, cook ham in two batches, using 1 tbsp oil for each batch!) Transfer to a plate and set aside.



3. COOK VEGGIES

Heat the same pot over medium heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **mirepoix** and **half the thyme**. Cook, stirring occasionally, until **veggies** soften slightly, 3-4 min. Add **tomatoes** and **half the garlic**. Cook, stirring often, until fragrant, 1 min.



4. START SOUP

Stir **broth concentrate(s)**, **lentils** (including their liquid) and **1 cup warm water** (dbl for 4 ppl) into the pot with **veggies**. Bring to a boil over high heat. Reduce heat to medium and simmer until **veggies** are tender, 4-5 min.



5. MAKE CHEESY TOASTS

While **soup** simmers, stir together **2 tbsp room temperature butter** (dbl for 4 ppl), **remaining garlic** and **remaining thyme** in a small bowl. Halve **buns** and arrange on a baking sheet, cut side up. Spread cut-sides with **butter mixture**. Sprinkle over **cheese**. Toast in **middle** of oven, until **cheese** melts, 3-4 min.



6. FINISH AND SERVE

Add **ham** and **peas** into the soup. Cook, stirring often, until warmed through, 1-2 min. Season with **salt** and **pepper**. Divide **soup** between bowls. Serve **cheesy toasts** on the side for dipping.

Dinner Solved!