



Italian Wedding-Style Beef and Pork Soup

with Parmesan and Garlic Ciabatta

Family Friendly

Quick

20-30 Minutes



Ground Beef and Pork Mix



Pearl Couscous



Ciabatta Roll



Mirepoix



Baby Spinach



Garlic, cloves



Parmesan Cheese, shredded



Italian Breadcrumbs



Chicken Broth Concentrate



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HELLO PEARL COUSCOUS

Though these little spheres may look like a grain, they are actually a type of pasta!

Start here

- Before starting, preheat the oven to 450°F.
- Remove 1 ½ tbsp butter (dbl for 4 ppl) from the fridge and set aside to come up to room temperature.
- Wash and dry all produce.

Bust out

Baking sheet, medium bowl, measuring spoons, strainer, medium pot, small bowl, measuring cups, large pot

Ingredients

	2 Person	4 Person
Ground Beef and Pork Mix	250 g	500 g
Pearl Couscous	¾ cup	1 ½ cups
Ciabatta Roll	1	2
Mirepoix	113 g	227 g
Baby Spinach	56 g	113 g
Garlic, cloves	2	4
Parmesan Cheese, shredded	¼ cup	½ cup
Italian Breadcrumbs	2 tbsp	4 tbsp
Chicken Broth Concentrate	2	4
Unsalted Butter*	1 ½ tbsp	3 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

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

Contact

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Prep

- Add **6 cups water** and **1 tsp salt** to a medium pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Meanwhile, peel, then mince or grate **garlic**.
- Add **beef and pork mix, breadcrumbs, half the garlic, half the Parmesan** and **¼ tsp salt** (dbl for 4 ppl) to a medium bowl. Season with **pepper**, then combine.



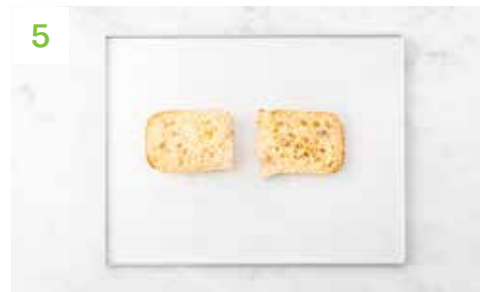
Finish soup

- Add **2 ½ cups water** (4 cups for 4 ppl) and **broth concentrates** to the pot with **meat and veggies**. Scrape up any browned bits from the bottom of the pot. Bring to a boil over high.
- Once boiling, reduce heat to medium. Cook, stirring occasionally, until **mirepoix** is tender and **meat** is cooked through, 5-7 min.**
- Add **couscous** and **spinach**. Stir until **spinach** wilts, 1-2 min. Season with **salt** and **pepper**, to taste.



Start soup

- Heat a large pot over medium-high heat.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **beef and pork mix**. Break up **meat** into large bite-sized pieces. (**TIP:** They should look like small meatballs!)
- Add **mirepoix**. Cook, stirring occasionally, until **mirepoix** is tender-crisp and **meat** begins to brown, 3-4 min. (**NOTE:** Meat will finish cooking in step 4.)



Toast ciabatta

- Meanwhile, add **1 ½ tbsp softened butter** (dbl for 4 ppl) and **remaining garlic** to a small bowl. Season with **salt** and **pepper**, then stir to combine.
- Halve **ciabatta**, then spread **garlic butter** onto cut sides.
- Arrange **ciabatta halves** on an unlined baking sheet. Sprinkle **remaining Parmesan** over top.
- Toast in the **middle** of the oven until **cheese** begins to brown, 3-4 min. (**TIP:** Keep an eye on them so they don't burn!)



Cook couscous

- Meanwhile, add **couscous** to the **boiling water**. Reduce heat to medium. Cook uncovered, stirring occasionally, until tender, 6-8 min.
- Drain, then set aside.



Finish and serve

- Divide **soup** between bowls.
- Cut **Parmesan and garlic ciabatta** into 1-inch slices. Serve alongside for dipping.

Dinner Solved!