



CREAMY TUSCAN SPAGHETTI & MEATBALLS

with Scallions & Lemon

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Scallions



1 | 1
Lemon



10 oz | 20 oz
Ground Beef**



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



1 | 1
Ketchup



1 Clove | 2 Cloves
Garlic



6 oz | 12 oz
Spaghetti
Contains: Wheat



2 oz | 4 oz
Cheese Roux
Concentrate
Contains: Milk



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk



1 | 2
Chicken Stock
Concentrate



1 TBSP | 1 TBSP
Tuscan Heat
Spice



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

**In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



HelloCustom

2 PERSON | 4 PERSON

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



10 oz | 20 oz
Organic Ground Beef** Calories: 960



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 1010



HELLO

TUSCAN HEAT SPICE

Aromatic Italian herbs and dried chili pack a peppery punch.

MEAT BALLER

Splash cold water on your hands before shaping the meatballs in Step 2. This will make the beef hold on to itself rather than to you.

BUST OUT

- Large pot
- Strainer
- Zester
- Large pan
- Medium bowl
- Whisk
- Baking sheet
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 3 TBSP)
Contains: Milk

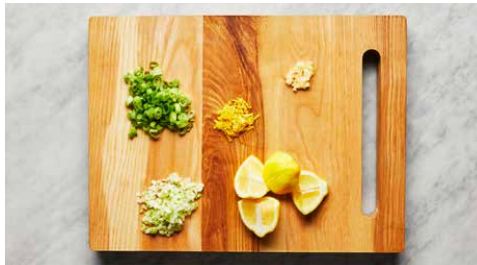
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Ground Beef is fully cooked when internal temperature reaches 160.



1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Thinly slice **scallions**, separating whites from greens; mince whites. Zest and quarter **lemon**. Peel and mince or grate **garlic**.



4 COOK PASTA

- Once water is boiling, add **spaghetti** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Drain.



2 FORM MEATBALLS

- In a medium bowl, combine **beef***, **panko**, **half the scallion greens**, **half the ketchup**, **1 TBSP water**, **juice from one lemon wedge**, **salt** (we used 1/2 tsp; 1 tsp for 4 servings), and **pepper**. (For 4, use all the ketchup, 2 TBSP water, and juice from two lemon wedges.)
- Form into 8-10 1-inch meatballs (16-20 meatballs for 4). Place **meatballs** on a **lightly oiled** baking sheet.

 Swap in **organic beef*** for beef.



5 MAKE SAUCE

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **garlic**, **scallion whites**, and **half the lemon zest**; cook, stirring, until fragrant, 30-60 seconds.
- Whisk in 2/3 cup **water** (1 1/3 cups water for 4 servings), **cheese roux concentrate**, **cream cheese**, **stock concentrate**, and **half the Tuscan Heat Spice** (all for 4). Bring to a simmer and cook, stirring, until thickened, 30-60 seconds. Remove pan from heat. Taste and season with **salt** and **pepper** if desired.



3 COOK MEATBALLS

- Roast **meatballs** on top rack until browned and cooked through, 14-16 minutes.



6 FINISH & SERVE

- Add **drained spaghetti** and **meatballs** to pan with sauce; toss to coat. (For 4 servings, if your pan isn't large enough, carefully transfer everything back to the empty pasta pot.) **TIP: If needed, stir in more water a splash at a time until everything is coated in a creamy sauce.**
- Divide **pasta** between bowls and season with **pepper**. Top with **remaining scallion greens** and **remaining lemon zest** to taste. Serve with a **squeeze of lemon juice**.