



# PEARL PASTA E FAGIOLI SOUP

with Toasted Panko & Parmesan

## INGREDIENTS

2 PERSON | 4 PERSON



3 Cloves | 6 Cloves  
Garlic



2 | 4  
Scallions



6 oz | 12 oz  
Carrots



2.5 oz | 5 oz  
Celery



1 | 2  
Tomato Paste



13.76 oz | 27.52 oz  
Crushed Tomatoes



1 | 2  
Cannellini Beans



2 | 4  
Veggie Stock Concentrates



1 tsp | 2 tsp  
Chili Flakes



2.5 oz | 5 oz  
Israeli Couscous  
Contains: Wheat



¼ Cup | ½ Cup  
Panko Breadcrumbs  
Contains: Wheat



3 TBSP | 6 TBSP  
Parmesan Cheese  
Contains: Milk



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## 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: 920



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 630





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
- Medium pan
- Large pot
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Olive oil (1 tsp | 1 tsp)

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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.
- 🔪 Heat a **drizzle of oil** in a large pot over medium-high heat. Add **sausage\*** and cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. Turn off heat; transfer sausage to a plate. Wipe out pot.



### 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.**

- 🔪 Once soup is done, stir in **cooked sausage**.



### 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.

- 🔪 Use pot used for sausage here.



### 4 SERVE

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

🔪 \*Chicken Sausage is fully cooked when internal temperature reaches 165°.