



GARDEN VEGGIE SOUP WITH HOMEMADE NOODLES

plus Peas, Crème Fraîche & Chili Flakes

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4

Eggs

Contains: Eggs



1½ Cups | 3 Cups

Flour

Contains: Wheat



1 | 2

Onion



6 oz | 12 oz

Carrots



¼ oz | ½ oz

Dill



1 tsp | 2 tsp

Celery Salt



2 | 4

Mushroom Stock Concentrates



4 oz | 8 oz

Peas



4 TBSP | 8 TBSP

Crème Fraîche

Contains: Milk



1 tsp | 1 tsp

Chili Flakes



SCAN HERE FOR A VIDEO TUTORIAL BY ONE OF OUR PRO CHEFS ON HOW TO MAKE THIS RECIPE!



HELLO

SCISSOR-CUT NOODLES

No rolling is required to make these tender, chewy noodles! Just knead, rest, then use kitchen shears to snip dough right into the pot of soup!



PREP: 15 MIN | COOK: 50 MIN | CALORIES: 830



GIVE IT A REST

Allowing the dough to rest helps it develop that stretchy texture and makes it easier to work with when cutting noodles.

BUST OUT

- Small bowl
- Medium pot
- Large bowl
- Kitchen shears
- Peeler
- Kosher salt
- Black pepper
- Olive oil (4 tsp | 8 tsp)
- Butter (2 TBSP | 4 TBSP)
Contains: Milk

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*Wash hands and surfaces after handling raw eggs. Consuming raw or undercooked eggs may increase your risk of foodborne illness.



1 MAKE DOUGH

- **Wash and dry produce.**
- Reserve **1 TBSP flour** (2 TBSP for 4 servings) in a small bowl (you'll use it in the next step).
- In a large bowl, combine **eggs***, **1 TBSP olive oil**, **1 TBSP water**, and **¾ tsp kosher salt** (2 TBSP olive oil, 2 TBSP water, and 1¼ tsp salt for 4).
- Add remaining flour to **egg mixture**; stir vigorously until a slightly sticky dough forms, 1-2 minutes.



4 START SOUP

- Heat **2 TBSP butter** and a **drizzle of olive oil** in a medium pot over medium-high heat (use a large pot, 4 TBSP butter, and a large drizzle of olive oil for 4 servings).
- Add **onion** and **carrots**; season with **salt** and **pepper**. Cook, stirring, until veggies begin to soften, 5-6 minutes. Stir in **celery salt** and cook until fragrant, 1 minute more.
- Stir in **3½ cups water** (7 cups for 4) and **stock concentrates**. Bring to a boil, then reduce heat to medium; cook, stirring occasionally, until veggies are tender, 5 minutes. Stir in **peas** and cook until warmed through, 1-2 minutes more.



2 KNEAD DOUGH

- Sprinkle a clean work surface with **reserved flour**. Transfer **dough** to floured surface.
- Hold dough with one hand and firmly press down and away with the other, then fold dough over itself. Repeat, rotating dough 90 degrees after each fold, until dough is firm and can be rolled into a ball, 3-4 minutes. **TIP: Coat hands with olive oil first to prevent sticking.**
- Cover dough with a clean kitchen towel and let rest at least 10 minutes (for 4 servings, split dough into two balls and cover each with a kitchen towel). **TIP: If you have time, let dough rest up to 30 minutes.**



5 COOK NOODLES & FINISH SOUP

- Using kitchen shears, carefully cut small pieces of **dough** into **soup**, rotating ball as you cut (it's OK if your noodles are different sizes—ours were about ¼ inch thick). Cook until noodles are tender, 5-6 minutes. **TIP: While adding noodles to the pot, stir occasionally to prevent sticking.**
- Turn off heat. Stir in **half the crème fraîche** and **half the dill**; season with **salt** and **pepper** to taste.



3 PREP

- While dough rests, halve, peel, and dice **onion** into ½-inch pieces. Trim, peel, and dice **carrots** into ½-inch pieces. Pick and roughly chop **fronds from dill**.



6 SERVE

- Divide **soup** between bowls. Dollop with **remaining crème fraîche** and sprinkle with **remaining dill** and as many **chili flakes** as you like. Serve.