



BIG BATCH BEEFY LASAGNA SOUP

with Zucchini & Mozzarella-Ricotta Topping

INGREDIENTS

4 PERSON | 8 PERSON



1 | 2
Onion



2 | 4
Zucchini



10 oz | 20 oz
Fresh Lasagna
Noodles
Contains: Eggs, Wheat



20 oz | 40 oz
Ground Beef**



2 tsp | 4 tsp
Garlic Powder



1 TBSP | 2 TBSP
Italian Seasoning



1 | 2
Tomato Paste



13.76 oz | 27.52 oz
Crushed Tomatoes



3 | 6
Beef Stock
Concentrates



4 oz | 8 oz
Ricotta Cheese
Contains: Milk



½ Cup | 1 Cup
Mozzarella Cheese
Contains: Milk



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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.

HELLO

BIG BATCH

This hearty crowd-pleaser feeds 2x the folks—perfect for a family dinner + leftovers! Flip over to learn what to do with any extra helpings.



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 760



FLAVOR SAVOR

Save any leftover soup in an airtight container; reheat in the microwave until warmed through, 2-3 minutes.

BUST OUT

- Large pot
- Medium bowl
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Sugar (1 tsp | 2 tsp)
- Olive oil (2 tsp | 4 tsp)

MORE IS MORE

If you ordered 12 servings, simply triple the amounts in the 4-person recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

For HelloCustom nutritional information, please refer to HelloFresh.com.

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1 PREP

- **Wash and dry produce.**
- Halve, peel, and dice **onion** into ½-inch pieces. Trim and quarter **zucchini** lengthwise; cut crosswise into ½-inch-thick quarter-moons. Cut **lasagna noodles** into 1-inch-thick strips; separate strips into individual pieces.



2 START SOUP

- Heat a **drizzle of oil** in a large pot over medium-high heat. Add **beef*** and **onion**; season with **salt** and **pepper**. Cook, breaking up meat into pieces, until beef is browned and cooked through, 6-8 minutes (**8-10 minutes for 8 servings**).
- Add **zucchini**, **garlic powder**, and **Italian Seasoning**. Cook, stirring occasionally, until zucchini begins to soften, 2-3 minutes.



3 SIMMER SOUP

- Add **tomato paste** and **1 tsp sugar (2 tsp for 8 servings)** to pot with **beef mixture**. Cook, stirring, until everything is evenly coated, 30-60 seconds.
- Add **crushed tomatoes**, **stock concentrates**, and **4 cups water (7½ cups for 8)**. Bring to a boil.



4 FINISH SOUP

- Add **lasagna noodles** and stir to combine. Cook, stirring frequently, until noodles are tender, 3-4 minutes.
- Taste and season with **salt** and **pepper**.



5 MAKE TOPPING

- While soup cooks, in a medium bowl, combine **ricotta**, **mozzarella**, and **2 tsp olive oil (4 tsp for 8 servings)**. Season with **salt** and **pepper**.



6 SERVE

- Serve **soup** family style, or divide between bowls. Dollop with **ricotta topping**.

*Ground Beef is fully cooked when internal temperature reaches 160°.