

INGREDIENTS

2 PERSON | 4 PERSON



1 Clove | 2 Cloves Garlic



Tomato



Scallions



Zucchini



10 oz | 20 oz **Ground Turkey**



¼ Cup | ½ Cup Panko Breadcrumbs Contains: Wheat



Chicken Stock Concentrates



½ Cup | 1 Cup Mozzarella Cheese Contains: Milk



1 TBSP | 2 TBSP Italian Seasoning



2.5 oz | 5 oz Marinara Sauce



2.5 oz | 5 oz



Israeli Couscous **Contains: Wheat**



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

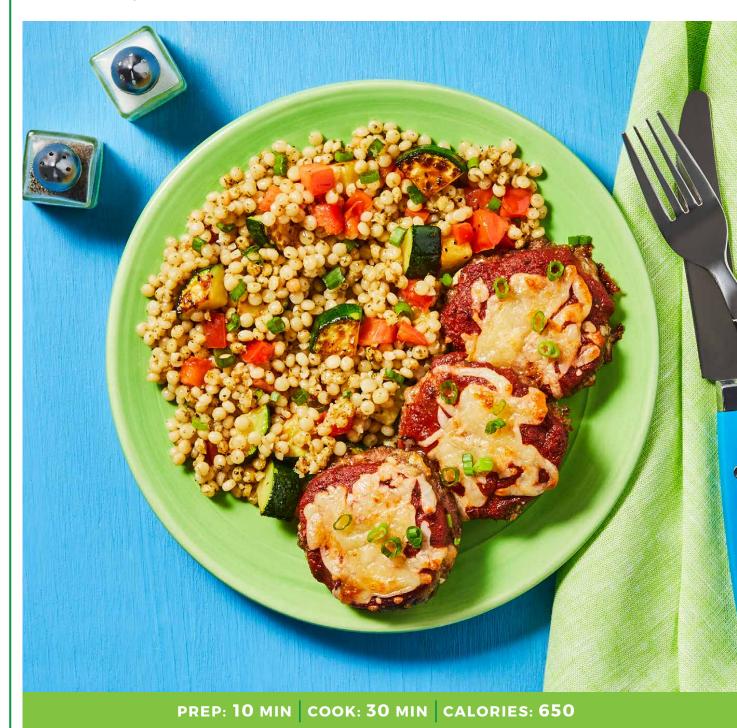
HELLO

ISRAELI COUSCOUS

Tiny pasta with a nutty flavor and fun, bouncy texture

CHEESY MARINARA TURKEY PATTIES

with Zucchini, Tomato & Scallion Couscous





EASY DOES IT

When forming patties in Step 2, be gentle and try not to overwork the meat. A light touch means juicy and tender results.

BUST OUT

- Large bowl
- Small pot
- · Baking sheet
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Olive oil (1 tsp | 1 tsp)

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663

HelloFresh.com



1 PREP

- · Adjust rack to top position and preheat oven to 425 degrees. Wash and dry produce.
- Peel and mince or grate garlic. Trim and thinly slice scallions, separating whites from greens; finely chop whites. Trim and quarter zucchini lengthwise; slice crosswise into 1/2-inch-thick pieces. Dice tomato into ½-inch pieces.



2 FORM PATTIES

- In a large bowl, combine turkey*, garlic, scallion whites, panko, half the mozzarella, half the stock concentrates, 2 tsp Italian Seasoning (4 tsp for 4 servings), a big pinch of salt, and pepper (you'll use the rest of the Italian Seasoning in Step 4). Mix gently until thoroughly combined.
- Form turkey mixture into 6 1½-inch meatballs (12 meatballs for 4). TIP: Rub your hands with a little oil first to prevent sticking.



3 COOK PATTIES

- Place meatballs on a lightly oiled baking sheet; press down with your hand to form ½-inch-thick patties. Spoon marinara evenly over each patty and top with remaining mozzarella.
- · Bake on top rack until cheese is melted and patties are cooked through, 12-14 minutes.



4 COOK COUSCOUS

• Meanwhile, in a small pot, combine couscous, remaining stock concentrates, remaining Italian Seasoning, 3/4 cup water (11/2 cups for 4 servings), and a pinch of salt. Bring to a boil, then cover and reduce heat to low: cook until tender. 6-8 minutes.



5 COOK ZUCCHINI

- While couscous cooks, heat a drizzle of oil in a large pan over mediumhigh heat. Add **zucchini**, **salt**, and **pepper**. Cook, stirring occasionally, until zucchini is browned and tender. 5-7 minutes.
- In the last minute of cooking, stir in tomato until warmed through.



6 FINISH & SERVE

- Fluff couscous with a fork; transfer to pan with veggies. Add half the scallion greens and a drizzle of olive oil. Stir to combine. Taste and season with salt and pepper.
- Divide couscous and turkey patties between plates. Garnish patties with remaining scallion greens and serve.