



ITALIAN GARDEN VEGGIE SOUP

with Kale, Pearled Couscous & Garlic Bread

INGREDIENTS

2 PERSON | 4 PERSON



1 | 1
Yellow Onion



6 oz | 12 oz
Carrots



1 Clove | 2 Cloves
Garlic



4 oz | 8 oz
Kale



1 TBSP | 2 TBSP
Italian Seasoning



13.76 oz | 27.52 oz
Crushed Tomatoes



3 | 6
Veggie Stock
Concentrates



2.5 oz | 5 oz
Israeli Couscous
Contains: Wheat



1 tsp | 1 tsp
Garlic Powder



1 | 2
Demi-Baguette
Contains: Soy, Wheat



¼ Cup | ½ Cup
Parmesan Cheese
Contains: Milk



1 tsp | 1 tsp
Chili Flakes

HELLO

GARDEN VEGGIES

Sweet carrots, tangy crushed tomatoes, and leafy kale add a delicious variety of flavors and textures to Italian-spiced soup.



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 670



BUTTER BELIEVE IT

In step 5, you'll make a compound butter. This one has garlic powder, but the sky's the limit when it comes to flavor pairings! Try lemon zest + parsley for stirring into rice, or honey + cinnamon for toast.

BUST OUT

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

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1 PREP

- **Wash and dry all produce.**
- Halve, peel, and dice **onion**. Trim, peel, and cut **carrots** into ¼-inch-thick rounds. Peel and mince or grate **garlic**. Remove and discard any large stems from **kale**.



2 COOK VEGGIES

- Heat a large drizzle of **olive oil** in a large pot over medium-high heat. Add **onion** and **carrots**; season with **salt** and **pepper**.
- Cook, stirring occasionally, until veggies are lightly browned and slightly softened, 4-6 minutes.



3 START SOUP

- Stir **Italian Seasoning** and **garlic** into pot with **veggies**. Cook until fragrant, 30 seconds.
- Add **crushed tomatoes**, **stock concentrates**, **3 cups water (6 cups for 4 servings)**, and a big pinch of **salt**. Bring to a boil, then reduce to a simmer. Cook until **carrots** are just softened, 5-7 minutes.



4 FINISH SOUP

- Once **carrots** are just softened, stir in **couscous** and **kale**. Cook until couscous is tender and kale has wilted, 8-10 minutes. Taste and season generously with **salt** and **pepper**.



5 MAKE GARLIC BREAD

- While soup cooks, halve **baguette**.
- Place **2 TBSP butter (4 TBSP for 4 servings)** in a small microwave-safe bowl; microwave until just softened, 10-15 seconds. Stir in half the **garlic powder (all for 4)** and season with **salt** and **pepper**.
- Toast baguette halves, then spread cut sides with **garlic butter**. Halve each piece on a diagonal.



6 SERVE

- Divide **soup** between bowls. Sprinkle with **Parmesan** and a pinch of **chili flakes** to taste. Serve with **garlic bread** on the side.