



INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Zucchini



6 oz | 12 oz
Carrots



2 | 4
Scallions



1 tsp | 2 tsp
Garlic Powder



1 Thumb | 1 Thumb
Ginger



1 | 1
Lime



10 oz | 20 oz
Ground Beef



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



18 ml | 36 ml
Ponzu Sauce
Contains: Fish, Soy,
Wheat



3 | 6
Veggie Pho Stock
Concentrates



1 | 2
Beef Stock
Concentrate



1 tsp | 2 tsp
Chili Flakes

HELLO

PHO STOCK CONCENTRATE

Fragrant with lemongrass and full of umami, this flavor bomb evokes the taste and aroma of pho in both the broth and meatballs

ONE-POT PHO-STYLE BEEF MEATBALL SOUP

with Veggie Noodles & Spiced Broth

ONE PAN



PREP: 15 MIN | COOK: 40 MIN | CALORIES: 510



SPLISH SPLASH

Splash a little water on your hands before shaping the meatballs in step 2. This will keep the mixture sticking to itself and not to your fingers.

BUST OUT

- Peeler
- 2 Medium bowls
- Medium pot
- Kosher salt
- Black pepper
- Sugar ($\frac{3}{4}$ tsp | $1\frac{1}{4}$ tsp)
- Cooking oil (1 tsp | 1 tsp)

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1 PREP

- **Wash and dry produce.**
- Trim ends from **zucchini** and **carrot**; peel carrot. Using a peeler, shave zucchini and carrot lengthwise into ribbons, rotating as you go, until you get to the seedy cores; discard cores.
- In a medium bowl, toss **veggie ribbons** with **one packet ponzu** (**two packets for 4 servings**), **salt**, and **pepper**. Set aside to marinate, stirring occasionally.
- Trim and thinly slice **scallions**, separating whites from greens; finely chop whites. Peel and mince **ginger** until you have $\frac{1}{2}$ tsp (**1 tsp for 4**). Quarter **lime**.



4 MAKE BROTH

- Return same pot to medium-high heat. (**TIP: If pan seems dry, add a drizzle of oil.**) Add **ginger** and **scallion whites**; cook until fragrant, 30 seconds.
- Stir in **4 cups water** (**8 cups for 4 servings**), **beef stock concentrate**, and **remaining veggie pho stock concentrates**; bring to a boil.



2 FORM MEATBALLS

- In a second medium bowl, combine **beef***, **panko**, **garlic powder**, **half the scallion greens**, **remaining ponzu**, **one veggie pho stock concentrate**, **3 TBSP water**, $\frac{3}{4}$ tsp **sugar**, $\frac{1}{4}$ tsp **salt**, and **pepper**. (**For 4 servings, use two veggie pho stock concentrates, 6 TBSP water, $1\frac{1}{4}$ tsp sugar, and $\frac{1}{2}$ tsp salt.**)
- Form into 6 equal-size meatballs (**12 meatballs for 4**).



5 ADD MEATBALLS

- Once broth begins to boil, add **meatballs** along with any juices from plate. Reduce heat to a low simmer and cover. Cook until flavors meld, 8-10 minutes.
- Taste and season generously with **salt** and **pepper**.



3 BROWN MEATBALLS

- Heat a **drizzle of oil** in a medium pot over medium-high heat. Add **meatballs** and cook, turning occasionally, until browned all over, 3-6 minutes (**they'll finish cooking in step 5**). (**For 4 servings, you may need to work in batches.**)
- Turn off heat; transfer to a plate. Wipe out any burnt bits in pot if needed.



6 SERVE

- Divide **zucchini and carrot ribbons** between bowls; top with **meatballs** and as much **broth** as you like. (**You may have some broth left over—seconds!**) Top with **scallion greens**, a **big squeeze of lime juice**, and **chili flakes** to taste. Serve with **remaining lime wedges** on the side.

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