



# ITALIAN MEATBALL SOUP

with Orzo, Kale, and Carrot



## HELLO

### TUSCAN HEAT SPICE

Our blend of aromatic Italian-style herbs also packs a pinch of peppery hot pizzazz.

**PREP: 10 MIN** | **TOTAL: 35 MIN** | **CALORIES: 850**



Carrot



Garlic



Ground Pork



Tuscan Heat Spice



Orzo Pasta  
(Contains: Wheat)



Parmesan Cheese  
(Contains: Milk)



Yellow Onion



Kale



Panko Breadcrumbs  
(Contains: Wheat)



Chicken Stock Concentrates



Demi-Baguette  
(Contains: Wheat)



## START STRONG

Splash a little water on your hands before shaping the meatballs in step 3. This will keep the mixture sticking to itself and not to your fingers.

## BUST OUT

- Peeler
- Baking sheet
- Large pot
- Medium bowl
- Small bowl
- Olive oil (2 tsp | 4 tsp)
- Butter (2 TBSP | 4 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient 2-person | 4-person

- Carrot 1 | 2
- Yellow Onion ½ | 1
- Garlic 2 Cloves | 4 Cloves
- Kale 4 oz | 8 oz
- Ground Pork\* 10 oz | 20 oz
- Panko Breadcrumbs ¼ Cup | ½ Cup
- Tuscan Heat Spice 1 TBSP | 2 TBSP
- Chicken Stock Concentrates 2 | 4
- Orzo Pasta ⅓ Cup | ⅔ Cup
- Demi-Baguette 1 | 2
- Parmesan Cheese ¼ Cup | ½ Cup

\* Pork is fully cooked when internal temperature reaches 160 degrees.

## WINE CLUB

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## 1 PREP

Adjust oven rack to top position and preheat broiler to high. **Wash and dry all produce.** Trim and peel **carrot**, then cut into ½-inch pieces. Halve **onion**; peel and dice one half (dice whole onion for 4 servings). Mince **garlic**. Remove and discard any large ribs from **kale**; chop leaves into 1-inch pieces.



## 4 SIMMER SOUP

Stir remaining **Tuscan Heat Spice** into pot with **veggies**. Cook until fragrant, about 30 seconds. Stir in **kale**, **stock concentrates**, **3 cups hot water** (6 cups for 4 servings), and a few big pinches of **salt**. Cover pot, increase heat to high, and bring soup to a boil. Once boiling, remove lid. Carefully stir in ⅓ **cup orzo** (⅔ cup for 4 servings) and **meatballs**. Reduce heat to medium low and cover. Cook until orzo is al dente and meatballs are cooked, about 10 minutes.

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## 2 COOK VEGGIES

Heat a large drizzle of **olive oil** in a large pot over medium heat. Add **carrot**, **onion**, and half the **garlic**. Cook, stirring occasionally, until softened, 8-10 minutes. **TIP:** If veggies cook too quickly, lower heat to medium low.



## 5 MAKE GARLIC BREAD

Meanwhile, halve **demi-baguette** lengthwise, then halve again on an angle. Place **2 TBSP butter** (4 TBSP for 4 servings) in a small microwave-safe bowl; microwave until softened, about 15 seconds (do not melt). Stir in remaining **garlic** and season with **salt**. Spread onto cut sides of demi-baguette. Place on a baking sheet cut sides up. Place under broiler and toast until golden, 2-3 minutes. **TIP:** Keep an eye out the entire time for any burning.



## 3 SHAPE MEATBALLS

While veggies cook, in a medium bowl, combine **pork**, ¼ **cup panko** (½ cup for 4 servings), half the **Tuscan Heat Spice**, and a few big pinches of **salt** and **pepper**. Shape mixture into small ½-inch-wide meatballs.



## 6 FINISH AND SERVE

Stir half the **Parmesan** into **soup**. Season with **salt** and **pepper**. Divide soup between bowls; sprinkle with remaining Parmesan. Serve with **garlic bread** on the side.

## BALLER!

A hearty, wholesome soup like this is a slam dunk for your taste buds.

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