



ITALIAN SUNDAY SUPPER

with Parmesan Pork Meatballs, Buttered Tortelloni, Lemony Broccoli & Garlic Ciabatta



HELLO
SUNDAY SUPPER
 Full of slow-cooked flavor (without hours spent by the stove), this hearty spread will help slow down your day when you need it most.

PREP: 5 MIN | TOTAL: 40 MIN | CALORIES: 1400

- Green Herb Blend
- Lemon
- Panko Bread crumbs (Contains: Wheat)
- Garlic Powder
- Broccoli Florets
- Cheese Tortelloni (Contains: Eggs, Milk, Wheat)
- Fresh Mozzarella (Contains: Milk)
- Ground Pork
- Parmesan Cheese (Contains: Milk)
- Marinara Sauce
- Ciabatta Bread (Contains: Wheat)

START STRONG

Splash a little water on your hands before shaping the meatballs in step 2. This will keep the mixture sticking to itself, rather than your hands.

BUST OUT

- Medium pot
- Small bowl
- Medium bowl
- Strainer
- Medium pan
- Kosher salt
- Baking sheet
- Black pepper
- Olive oil (2 tsp | 2 tsp)
- Butter (4 TBSP | 8 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Green Herb Blend **1 | 2**
- Fresh Mozzarella **4 oz | 8 oz**
- Lemon **1 | 1**
- Ciabatta Bread **1 | 2**
- Ground Pork* **10 oz | 20 oz**
- Panko Breadcrumbs **¼ Cup | ½ Cup**
- Parmesan Cheese **¼ Cup | ½ Cup**
- Garlic Powder **1 tsp | 2 tsp**
- Marinara Sauce **14 oz | 14 oz**
- Broccoli Florets **8 oz | 16 oz**
- Cheese Tortelloni **9 oz | 18 oz**

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

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



[HelloFresh.com/Wine](https://www.hellofresh.com/wine)

HelloFRESH



1 PREP

Adjust rack to top position and preheat oven to 425 degrees. Bring a medium pot of **salted water** to a boil. **Wash and dry all produce.** Pick **parsley leaves** from stems; discard stems and mince leaves. Mince **chives**. Thinly slice **mozzarella**. Thinly slice **lemon** into rounds. Halve **ciabatta**.



4 TOAST CIABATTA

Meanwhile, place **2 TBSP butter** (4 TBSP for 4 servings) in a small microwave-safe bowl. Microwave until melted, 30 seconds. Stir in remaining **garlic powder**; brush onto cut sides of **ciabatta**. Season with **salt** and **pepper**. Toast in oven (place directly on oven rack or use a baking sheet) until golden brown, 3-5 minutes. Once ciabatta, **broccoli**, and **lemon** are done, remove from oven. Heat broiler to high.



2 COOK MEATBALLS

In a medium bowl, combine **pork**, **panko**, half the **minced herbs**, half the **Parmesan**, **¾ tsp garlic powder**, **¾ tsp salt** (1½ tsp each for 4 servings), and **pepper**. Form into 8 1½-inch balls (16 for 4). Heat a drizzle of **olive oil** in a medium, preferably ovenproof, pan over medium-high heat (use a large pan for 4). Add **meatballs**; cook, turning, until browned all over, 6-8 minutes (they'll finish cooking later). Add **marinara** and **¼ cup water**. Reduce to a low simmer to keep warm until step 6.



5 COOK TORTELLONI

Once water is boiling, add **tortelloni** to pot. Cook until tender and floating to the top, 3-4 minutes. Drain and return to pot; toss with **2 TBSP butter** (4 TBSP for 4 servings) and remaining **Parmesan**. Season with **salt** and plenty of **pepper**. Cover to keep warm.



3 ROAST BROCCOLI & LEMON

While meatballs cook, toss **broccoli** and **lemon rounds** on a baking sheet with a drizzle of **olive oil**, **salt**, and **pepper**; lightly squeeze lemon rounds as you toss to release some of their juices. Roast until tender and lightly browned, 15-20 minutes. **TIP:** Lemon rounds may get a bit charred; that's a good thing!



6 FINISH & SERVE

If **marinara** is too thick, add a splash of **water**. (**TIP:** If your pan isn't ovenproof, transfer mixture now to a baking dish.) Top **meatballs** with **mozzarella**. Broil until cheese has melted, 2-4 minutes. Halve **ciabatta** on a diagonal. Sprinkle remaining **minced herbs** over meatballs and **tortelloni**. Serve meatballs, ciabatta, tortelloni, and **roasted broccoli and lemon** family-style.

BRING THE ZING

Try roasting lemon rounds again with potatoes, zucchini, or asparagus.

Share your #HelloFreshPics with us! | (646) 846-3663 [HelloFresh.com](https://www.hellofresh.com) | hello@hellofresh.com

WK3 NJ-12