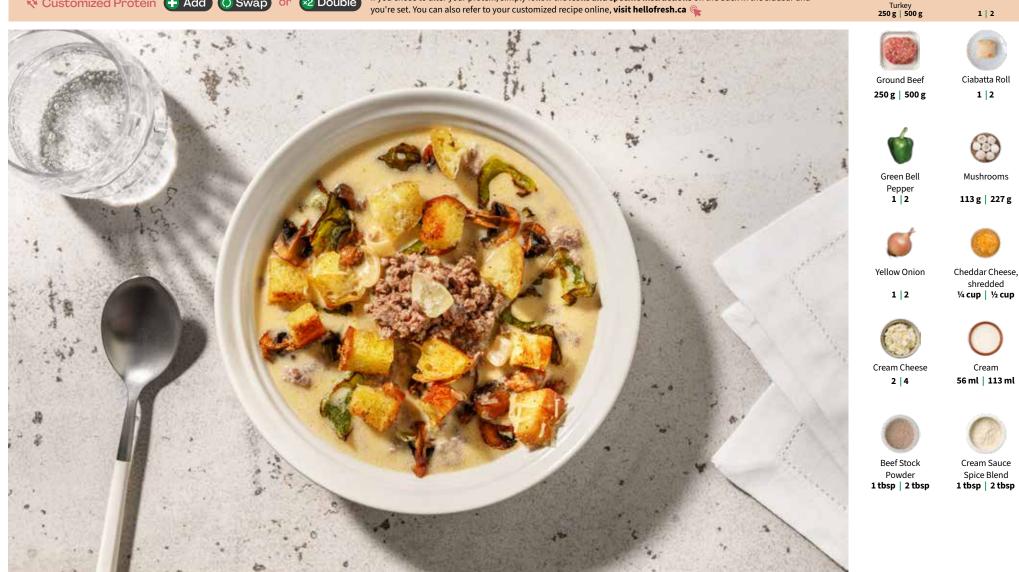
# HELLO FRESH Carb Smart Philly Cheesesteak-Style Soup with Ground Beef and DIY Cheesy Ciabatta Croutons

30 Minutes Smart Meal

💫 Customized Protein 🕒 Add 2 Double 🜔 Swap or

If you chose to alter your protein, simply follow the icons and specific instructions on the back in the sidebar and you're set. You can also refer to your customized recipe online, visit hellofresh.ca 🌊



Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information. Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



🔿 Swa

Ground

🔿 Swap

Tofu

### Pantry items | Oil, salt, pepper

Cooking utensils | 2 baking sheets, large pot, measuring cups, measuring spoons, parchment paper



# Prep

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

### • Quarter mushrooms.

- Peel, then cut **onion** into 1/4-inch pieces.
- Core, then cut pepper into ½-inch pieces



# Roast mushrooms and peppers

- To a parchment-lined baking sheet, add mushrooms, peppers and ½ tbsp (1 tbsp)
   oil. Season with salt and pepper, then toss to combine.
- Roast in the **top** of the oven for 12-14 min, stirring halfway through, until tender.



# Cook beef and onions

### 🔇 Swap | Ground Turkey |

### Ο Swap | Tofu 🤇

- Meanwhile, in a large pot, heat ½ **tbsp** (1 tbsp) **oil** over medium-high.
- When hot, add onions and beef. Cook for 4-6 min, breaking up beef into smaller pieces, until no pink remains.\*\* Carefully drain and discard excess fat.
- Add **Cream Sauce Spice Blend** and **stock powder**. Cook for 1 min, stirring often, until fragrant.



# Finish and serve

- Meanwhile, when veggies are done roasting, discard any liquid on baking sheet and add veggies to the soup. Season with salt and pepper, then stir to combine.
- Divide **soup** between bowls. Top with **croutons**.

# Measurements<br/>within steps1 tbsp<br/>2-serving(2 tbsp)<br/>4-servingoil

#### For 6 servings

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

# $3 \mid Cook turkey and onions$

### 🔇 Swap | Ground Turkey

If you've opted to get **turkey**, prep and cook in the same way the recipe instructs you to prep and cook the **beef**.\*\*

### 3 | Cook tofu and onions

### 🔇 Swap | Tofu )

If you've opted to get **tofu**, pat **tofu** dry with paper towels, then crumble into pea-sized pieces. In a large pot, heat **1 tbsp** (2 tbsp) **oil** over medium-high. When hot, add **onions** and **tofu**. Cook for 6-7 min, stirring occasionally, until **tofu** is browned all over. Follow the rest of the recipe as written.



### Start soup

- Add cream cheese and 2 cups (4 cups)
  water. Stir to combine, then bring to a boil over high.
- Once boiling, reduce heat to medium-low. Simmer for 4-5 min, stirring occasionally, until **soup** thickens slightly.
- Remove from heat, then add **cream**. Stir to combine.



# Make croutons

- Meanwhile, cut bun into 1-inch pieces.
- On another parchment-lined baking sheet, toss **bun pieces** with ½ **tbsp** (1 tbsp) **oil**, then season with **salt** and **pepper**.
- Gather the **bun pieces** toward the centre of the baking sheet, then sprinkle **cheese** over top. Toast in the **middle** of the oven for 5-6 min, until lightly golden.

\*\* Cook to a minimum internal temperature of 165°F.