



In your box

- 2 Tbsp. Italian Panko Blend
- 2 oz. Kale
- 1 Shallot
- 🔥 ¼ tsp. Red Pepper Flakes
- ½ tsp. Garlic Salt
- ½ oz. Grated Parmesan
- 9 oz. Par-Cooked 5-Cheese Tortellini
- 4 tsp. Beef Flavor Demi-Glace Concentrate

Customize It Options

- 10 oz. Ground Beef
- 12 oz. Impossible Burger
- 12 oz. Ground Chicken

*Contains: milk, eggs, wheat

You will need

- Olive Oil, Salt, Pepper
- Medium Non-Stick Pan, Medium Pot, Mixing Bowl

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Classic Meal Kit



Beef Meatball Italian Wedding Tortellini Soup

with Parmesan and kale

NUTRITION per serving—Calories: 789, Carbohydrates: 63g, Sugar: 8g, Fiber: 7g, Protein: 46g, Sodium: 1669mg, Fat: 38g, Saturated Fat: 15g
 Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

35-45 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Mild

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Ingredient(s) used more than once: **Parmesan**



1. Prepare the Ingredients

- Stem and coarsely chop **kale**.
- Peel **shallot** and cut into ¼" dice.



2. Sear the Meatballs

- In a mixing bowl, combine **ground beef**, **garlic salt**, **panko**, and half the **Parmesan** (reserve remaining for garnish). Form ground beef mixture into 12-16 evenly-sized meatballs.
- Place a medium non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add meatballs to hot pan and roll occasionally until browned all over, 3-4 minutes.
- Remove from burner.

Customize It Instructions

- If using **Impossible burger**, follow same instructions as ground beef in Steps 2 and 4, cooking until heated through, 4-7 minutes.
- If using **ground chicken**, follow same instructions as ground beef in Steps 2 and 4, cooking until chicken reaches minimum internal temperature, 7-9 minutes.



3. Start the Soup

- Place a medium pot over medium-high heat and add 1 tsp. **olive oil**.
- Add **shallot** to hot pot. Stir occasionally until softened, 2-3 minutes.
- Add **kale** and a pinch of **salt** and **pepper**. Stir occasionally until wilted, 3-4 minutes.



4. Finish the Soup

- Add **meatballs** (leaving any excess grease in pan), 2 cups **water**, and **demi-glace** to hot pot. Bring to a simmer.
- Once simmering, add **tortellini**. Cover, and cook until tortellini is al dente and meatballs reach a minimum internal temperature of 160 degrees, 4-7 minutes.
- Remove from burner.



5. Finish the Dish

- Plate dish as pictured on front of card, garnishing **soup** with remaining **Parmesan** and **red pepper flakes** (to taste). Bon appétit!