



Winter Papa al Pomodoro

with Basil and Roasted Brussels



Cooking Time



2 Servings

This soup is a love letter to the bright sweetness of summer tomatoes, made possible by the powers of canned San Marzano tomatoes. Papa al Pomodoro is a tomato and bread soup where toasted ciabatta plumps and softens with broth and fresh basil lends its delicate aroma. A drizzle of fruity olive oil and a sprinkle of crunchy breadcrumbs is the final touch, along with balsamic roasted Brussels sp...

What we send

- vegetable broth concentrate
- medium yellow onion
- large clove garlic
- fresh basil
- Brussels sprouts
- balsamic vinegar
- crushed red pepper
- San Marzano tomatoes

What you need

- coarse salt
- freshly ground black pepper
- olive oil

Tools

- large pot
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

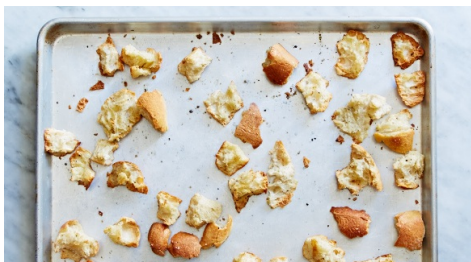
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Energy 680.0kcal, Fat 25.5g, Proteins 21.4g, Carbs 83.0g



1. Toast bread

Preheat oven to 400°F. Tear bread into 1 inch pieces and place on a rimmed baking sheet. Drizzle with 2 tablespoons oil and sprinkle with salt and pepper. Bake until golden and dry, 8-10 minutes. Transfer toasted bread to a plate and reserve sheet for Brussels sprouts.



2. Prep ingredients

Meanwhile, halve, peel, and finely chop onion. Peel and finely chop garlic. Pick basil leaves from stems.



3. Roast Brussels sprouts

Trim ends from Brussels sprouts and cut in half. Add Brussels sprouts to the rimmed baking sheet. Toss with 1 tablespoon oil and season with salt and pepper. Roast until browned and cooked, 12-14 minutes. Remove from oven and toss with balsamic vinegar.



4. Cook aromatics

Heat 3 tablespoons oil in a large saucepan or Dutch oven over medium-high. Add onion, season with salt and pepper, and cook, stirring often, until softened, about 5 minutes. Add garlic and crushed red pepper (use as much or as little as desired) and cook until fragrant, about 1 minute.



5. Add tomatoes

Open can of tomatoes and break up with kitchen shears. Add cut tomatoes to the saucepan and simmer, stirring often and continuing to break up tomatoes, about 5 minutes. Add 4 cups water, vegetable broth concentrate, ½ of the basil leaves, 2 teaspoons salt, and a few grinds pepper.



6. Finish

Bring soup to a boil, add most of the bread, and stir to combine. Reduce heat to low, partially cover, and simmer until bread is soft and soup thickens, about 15 minutes. Season to taste with salt and pepper. Divide soup between serving bowls, drizzle with a little oil, and top with remaining bread and basil leaves. Serve with Brussels sprouts. Enjoy!