



Creamy Tortelloni Minestrone

with Beans & Kale



ca. 20min



2 Servings

A warm bowl of minestrone is a surefire way to beat the autumn's chill. By definition, minestrone is already chock full of veggies and goodness, but we've managed to make it even more hearty by using stuffed cheese tortelloni as the backbone to this soup. Nutritious kale, tomatoes, and beans, are scattered throughout, as well as a hint of creaminess from the velvety mascarpone served on top. Co...

What we send

- curly kale
- garlic
- plum tomatoes
- vegetable broth pkt
- can mixed beans

What you need

- coarse kosher salt
- freshly ground pepper
- olive oil

Tools

- large saucepan

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 874.0kcal, Fat 36.0g, Proteins 41.0g, Carbs 102.0g



1. Prep kale

Strip **kale leaves** from half of the stems (save rest for own use); discard stems and finely chop leaves.



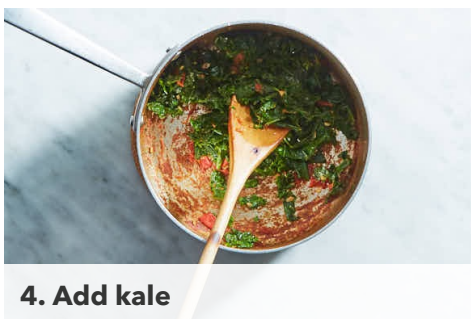
2. Prep ingredients

Peel and finely chop **1 large garlic clove**. Core and chop **tomato**. Finely grate **Parmesan**.



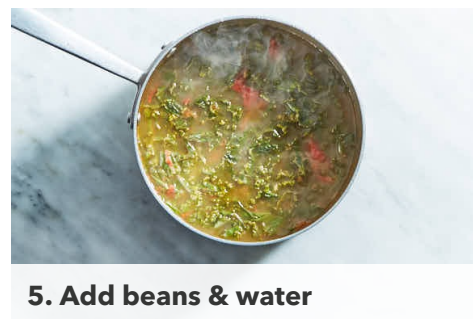
3. Sauté garlic & tomato

In a large saucepan or Dutch oven, heat **1 tablespoon oil** over medium-high. Add **garlic** and cook until fragrant, about 30 seconds. Add **tomatoes** and cook, stirring occasionally, until broken down, 3-4 minutes.



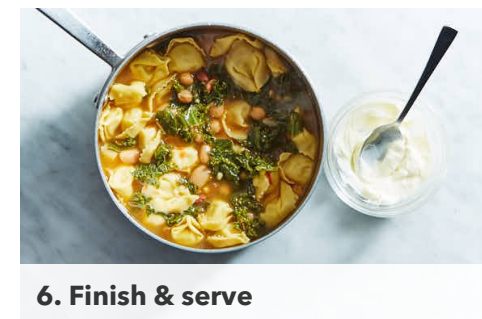
4. Add kale

Add **chopped kale** and cook, stirring occasionally, until wilted, about 5 minutes.



5. Add beans & water

Add **beans with their liquid**, **3 cups water**, and **vegetable broth concentrate**. Cover and bring to a boil. Season with **1 teaspoon salt** and **several grinds of pepper**, reduce to a simmer and cook, partially covered until **kale** and **beans** are tender, about 5 minutes.



6. Finish & serve

Add **tortelloni**, cover and cook until tender, about 3 minutes. Stir in **half of Parmesan** in large pinches, and season to taste with **salt** and **pepper**. Transfer **½ of mascarpone** to a bowl and stir to loosen slightly (save rest for own use). Ladle soup into bowls and garnish with **a dollop of mascarpone**, **remaining Parmesan**, and a **drizzle of olive oil**. Enjoy!