



Creamy Tortelloni Minestrone

with Beans & Kale



20-30min



4 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

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

What you need

- coarse kosher salt
- freshly ground pepper
- olive oil

Tools

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 714.0kcal, Fat 33.0g, Proteins 31.0g, Carbs 77.5g



1. Prep kale

Strip **kale leaves** from stems; discard stems and finely chop leaves.



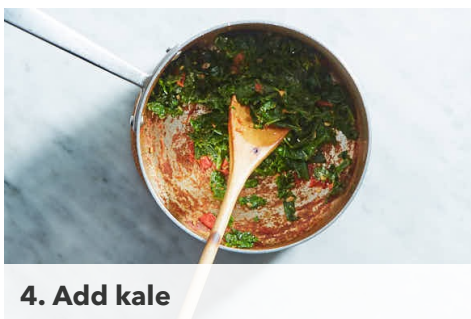
2. Prep ingredients

Peel and finely chop **2 large garlic cloves**. Core and chop **tomatoes**. Finely grate **Parmesan**.



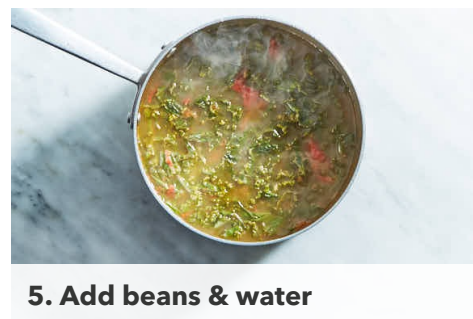
3. Sauté garlic & tomato

In a large saucepan or Dutch oven, heat **1½ tablespoons 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.



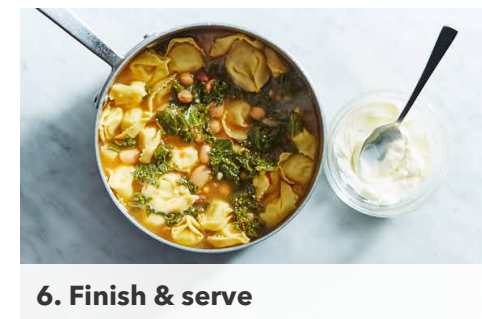
4. Add kale

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



5. Add beans & water

Add **beans with their liquid, 5 cups water**, and **vegetable broth concentrate**. Cover and bring to a boil. Season with **1 tablespoon salt** and **several grinds 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 **½ of Parmesan** in large pinches to avoid clumping, and season to taste with **salt** and **pepper**. Transfer **mascarpone** to a small bowl and stir to loosen slightly. Ladle soup into bowls and garnish with **a dollop of mascarpone, remaining Parmesan, and a drizzle of olive oil**. Enjoy!