



Broccoli-Cheddar Soup

with Peas & Garlicky Ciabatta



20-30min



4 Servings

Sometimes it's hard to get enough veggies into your diet—but delicious soups like this make that struggle a whole lot easier (and tastier)! An elevated take on a classic flavor combo, this play on broccoli-cheddar soup also includes creamy mascarpone and peas for extra creamy, veggie goodness. Crunchy, garlic-cheese toasts are served alongside to scoop up every last drop. It's pretty soup-er. C...

What we send

- broccoli crowns
- peas
- yellow onion
- packets vegetable broth concentrate
- garlic

What you need

- kosher salt & ground pepper
- olive oil

Tools

- 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

Calories 870.0kcal, Fat 49.0g, Proteins 32.0g, Carbs 76.0g



1. Prep ingredients

Peel and finely chop **2 cups onion**. Peel and finely chop **1 tablespoon garlic**. Coarsely chop **broccoli**.



2. Sauté vegetables

In a large pot, heat **2 tablespoons oil** over medium-high until shimmering. Add **onions, broccoli, 2½ teaspoons of the garlic**, and **1½ teaspoons salt**. Cover and cook, stirring occasionally, until broccoli is crisp-tender, 5-7 minutes.



3. Add broth

When **broccoli** is crisp-tender, stir in **broth concentrate** and **4 cups water**. Cover and bring to a boil. Uncover and cook over medium until liquid reduces slightly and broccoli is very tender, about 4 minutes. Add **peas** and cook, about 1 minute more. Remove from heat.



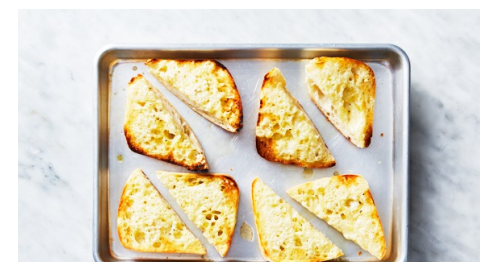
4. Add cheeses & blend soup

Off heat, add **mascarpone** and **half of the cheddar** in large pinches, stirring until melted before adding more. Using an immersion blender or regular blender, purée the soup until smooth. Season to taste with **salt** and **pepper**. Cover to keep warm until ready to serve.



5. Prep ciabatta

Preheat broiler with a rack in the upper third. Split **ciabatta** rolls. Brush generously on both sides with **oil**. Place on a rimmed baking sheet, cut side-down. In a small bowl, combine **remaining cheese and garlic** with **¾ teaspoon salt** and **a few grinds pepper**.



6. Broil ciabatta & serve

Broil **ciabatta** until lightly browned on first side, 1-2 minutes (watch closely as ovens vary). Flip and top with **cheese-garlic mixture**. Broil until cheese is melted and bubbling, 1-2 minutes more (watch closely). Halve each slice diagonally. Serve **soup** garnished with a drizzle of **olive oil** and **a few grinds pepper** with **ciabatta** alongside. Enjoy!