

DINNERLY



Hearty Vegetable Minestrone with Pesto Oil

| tk

 20-30min  2 Servings

WHAT WE SEND

- cubed butternut squash
- carrots
- shallot
- tomato paste
- garlic

WHAT YOU NEED

- coarse kosher salt
- freshly ground pepper
- olive oil

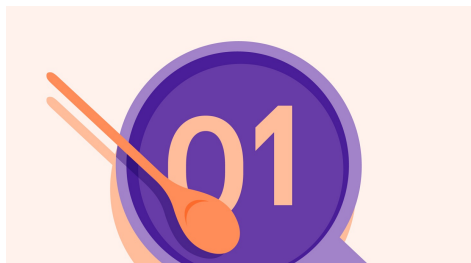
TOOLS

- small saucepan

ALLERGENS

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

NUTRITION PER SERVING



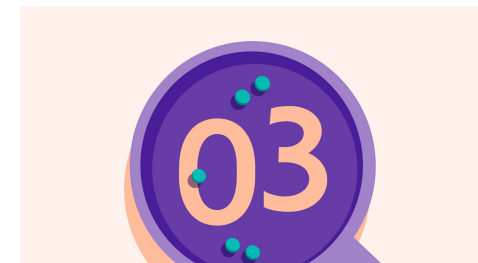
1. Prep ingredients

Bring a small saucepan of salted water to a boil. Trim ends from **shallot**, then halve, peel, and finely chop half (save rest for own use). Peel and thinly slice **2 garlic cloves**. Scrub **carrots** and cut crosswise into 1/4-inch rounds (no need to peel). Cut **squash** into 1/2-inch pieces.



2. Start soup

Heat **1 tablespoon oil** in a medium pot over medium high. Add **shallot** and cook until softened and golden brown, 1-2 minutes. Add **garlic** and cook until fragrant, about 1 minute. Stir in **2 tablespoons tomato paste** (save rest for own use) and cook until slightly darkened, about 1 minute.



3. Simmer soup

Add **carrots** and **squash** to pot along with **3 cups water**, **1 teaspoon salt**, and **a few grinds pepper**. Cover pot and bring to a boil over high. Reduce heat to medium and simmer, partially covered, until **squash** and **carrots** are tender, 16-18 minutes.



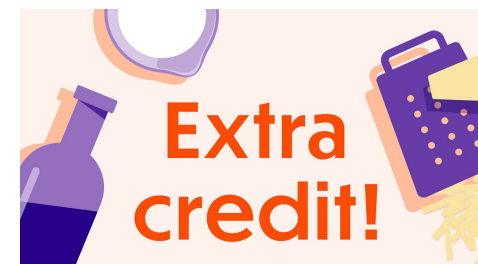
4. Cook orzo & make oil

Meanwhile, add **orzo** to boiling water and cook, stirring, until **pasta** is al dente, 6-8 minutes. Drain orzo. Meanwhile, in a small bowl, combine **1 tablespoon pesto** and **2 tablespoon oil**; season to taste with **salt** and **pepper**.



5. Finish & serve

Remove **soup** from heat and stir in remaining **pesto** and season with **salt** and **pepper** to taste. Divide **orzo** between bowls and ladle soup over top. Serve **soup** topped with **pesto oil** and **a few grinds pepper**. Enjoy!



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