

DINNERLY



Hearty Vegetable Minestrone

with Pesto Oil

| tk



20-30min



4 Servings

WHAT WE SEND

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

WHAT YOU NEED

- coarse kosher salt
- freshly ground pepper
- olive oil

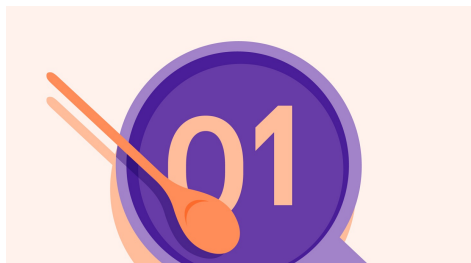
TOOLS

- large pot
- medium saucepan

ALLERGENS

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

NUTRITION PER SERVING



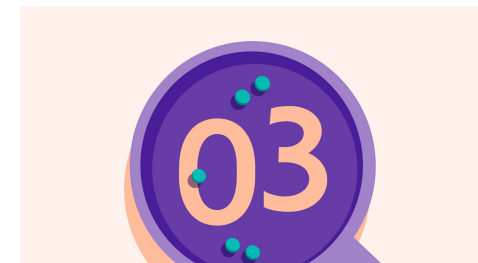
1. Prep ingredients

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 **3 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 **2 tablespoons 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 **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**, **2 teaspoons 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, 18-20 minutes.



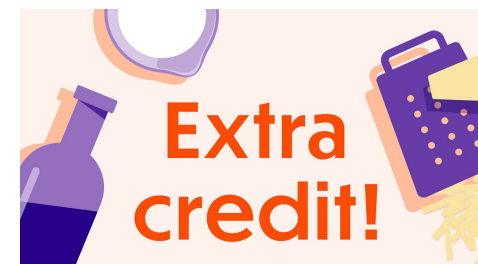
4. Cook orzo & make oil

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 **2 tablespoons pesto** and **3 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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