



## Italian Ribollita Soup

with Warm Crostini



30-40min



2 Servings

Tuscan cuisine is all about simplicity, and this famous soup is no exception. Ribollita—Italian for reboiled—is typically prepared and then allowed to sit overnight to eat the next day. But there's no need to wait too long with our quick version, which is ready in just about 40 minutes! This hearty soup uses hardened bread to add body, and we've used toasted ciabatta for the same effect. Cook,...

## What we send

- lima beans
- Tuscan kale
- vegetable broth concentrate
- garlic
- crushed red pepper
- yellow onion
- grape tomatoes
- zucchini

## What you need

- coarse kosher salt
- freshly 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 611.0kcal, Fat 24.1g, Proteins 23.3g, Carbs 86.2g



### 1. Prep ingredients

Peel **onion**, then finely chop. Peel **2 large garlic cloves**; finely chop **1 clove**, leave the **2nd** whole. Remove stems from **kale** and cut **leaves** into ½-inch ribbons. Trim ends from **zucchini**, quarter lengthwise, then cut crosswise into ½-inch pieces. Quarter **grape tomatoes**. Finely grate **Parmesan**.



### 4. Make garnishes

In a small bowl, toss **remaining tomatoes** with **1 tablespoon oil** and **¼ teaspoon each salt and pepper**. Cut **ciabatta** into ½-inch thick slices; brush both sides with **oil**. Place on a rimmed baking sheet; broil, turning once, until golden, 2-3 minutes total (watch closely). Halve **remaining garlic clove**, rub cut sides of each slice with garlic, sprinkle with **salt**.



### 2. Sauté vegetables

Heat **1 tablespoon oil** in a medium pot over medium-high. Add **onion** and cook, stirring, until soft, 3-4 minutes. Add **chopped garlic** and **¼ teaspoon red pepper** (or more depending on heat preference) and cook until fragrant, 1 minute. Add **zucchini** and cook until lightly browned, 3-4 minutes. Stir in **kale** and **a pinch salt**, and cook until wilted, about 2 minutes.



### 5. Add bread

Tear **half of the bread** into 1-inch pieces and stir into **soup**. Simmer, partially covered, until bread softens and begins to break down, 5-6 minutes. Stir in **half of the Parmesan** in large pinches to avoid clumping.



### 3. Build soup

Add **lima beans**, **vegetable broth concentrate**, **⅓ of the tomatoes**, and **2½ cups water** and bring to a boil. Season with **¼ teaspoon salt** and **several grinds of pepper**. Reduce heat to medium, partially cover, and simmer until **vegetables** are just tender, about 10 minutes. Preheat broiler with top rack 6 inches from heat source.



### 6. Finish & serve

Season **soup** to taste with **salt** and **pepper** and ladle into bowls. Sprinkle with **remaining Parmesan** and drizzle with **olive oil**. Spoon **some of the marinated tomatoes** on top and serve the **remaining tomatoes with garlic bread** on the side. Enjoy!