



Pesto-Tortelloni Soup

with Spring Vegetables & Parmesan



30-40min



2 Servings

Spring is just around the corner and what better way to celebrate than with a bright soup loaded with spring-time flavors. Vegetable broth gets a serious boost by adding fresh basil pesto, leeks, and garlic. The broth is loaded with hearty cheese tortelloni, crisp sugar snap peas, and zucchini. Cook, relax, and enjoy!

What we send

- leek
- zucchini
- garlic
- sugar snap peas
- vegetable broth concentrate

What you need

- kosher salt & 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

Calories 810.0kcal, Fat 48.0g, Proteins 48.0g, Carbs 70.0g



1. Prep ingredients

Trim ends from **leek**, then halve lengthwise and cut crosswise into ½-inch pieces. Rinse leeks well to remove any grit. Trim ends from **zucchini**, quarter lengthwise and cut crosswise into ½-inch pieces. Peel and finely chop **2 teaspoons garlic**. Trim ends from **snap peas** and slice crosswise into ½-inch pieces.



4. Add tortelloni

Add **tortelloni** and **snap peas** and cook, partially covered, until tortelloni is al dente and snap peas are crisp-tender, 3-4 minutes.



2. Brown vegetables

Heat **1 tablespoon oil** in a medium pot over high. Add **leeks, zucchini, garlic,** and **½ teaspoon salt**. Cook, stirring, until vegetables are browned in spots, 3-5 minutes.



5. Grate Parmesan

As the **soup** cooks, finely grate **Parmesan**.



3. Cook soup

Add **3½ cups water** and **vegetable broth concentrate** to pot with vegetables and bring to a boil. Simmer, partially covered, over medium heat until zucchini and leeks are tender, 3-5 minutes.



6. Finish soup & serve

Remove **soup** from heat, stir in **half of the pesto** (save rest for own use) and **half of the Parmesan**; season to taste with **salt** and **pepper**. Serve **soup** topped with **remaining Parmesan** and a **drizzle of oil**. Enjoy!