



Tortelloni Minestrone

with Spinach and Garlicky Croutons



20-30min



4 Servings

If you're of the opinion that a bean and pasta soup can't be elegant or interesting, this one is sure to make you reconsider. In each bowl, the cheese tortelloni are tender, the spinach is silky, the broth is rich, and the crumbs are exquisitely crunchy. It's a meal in a bowl that hits all the right comfort notes. Cook, relax, and enjoy!

What we send

- baby spinach
- crushed red pepper
- mini French rolls ¹
- cheese tortelloni ^{1,3,7}
- Parmesan ⁷
- garlic
- cans cannellini beans
- pkts vegetable broth concentrate
- fresh thyme

What you need

- coarse salt
- freshly ground pepper
- olive oil

Tools

- saucepan
- microplane or grater
- 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

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 800kcal, Fat 35g, Carbs 77g, Proteins 32g



1. Prep ingredients

Preheat oven to 350°F. Cut **rolls** into ½-inch thick slices, then tear into rough ¼-inch pieces. Peel and grate **4 large garlic cloves**.



2. Make garlicky croutons

On a rimmed baking sheet, toss **bread** with **2 tablespoons oil**, **half of the grated garlic**, and **½ of the thyme sprigs**. Season lightly with **salt** and bake until toasted, stirring once, about 15 minutes. Let cool, then pull **crisp thyme leaves** from stems and toss with **crumbs**. Discard stems.



3. Sauté aromatics

Meanwhile, in a large saucepan, heat **2 tablespoons oil** with **remaining thyme sprigs and grated garlic** and a **small pinch crushed red pepper**. Cook over medium-high until garlic is beginning to brown, about 1 minute.



4. Build soup

Add **beans and their liquid**, **5 cups water**, **both packets of vegetable broth concentrate**, and **1½ teaspoons salt** and bring to a boil. Simmer over medium heat until slightly reduced, about 12-15 minutes.



5. Finish soup

Stir in **tortelloni** and cook until just tender, 3-4 minutes. Stir in **spinach** and cook just until wilted, about 1 minute.



6. Finish & serve

Remove **thyme sprigs**. Grate **Parmesan** and stir **half of it** into soup. Ladle soup into bowls and top with **remaining cheese** and **garlicky croutons**. Garnish with **remaining crushed red pepper** if desired and serve immediately. Enjoy!