



## Spring Vegetable Soup

with Parsley Pesto & Garlic Bread



20-30min



4 Servings

This soup is lean and green! Loaded with nutrients from veggies and aromatics like baby kale, celery, asparagus, and garlic—it's definitely a feel-good-food. And, just to be extra certain we put a smile on everyone's face, we added a Parmesan-parsley pesto on top and crusty garlic bread for dipping. Cook, relax, and enjoy!

## What we send

- crushed red pepper
- mini french rolls <sup>1</sup>
- Parmesan <sup>7</sup>
- cans cannellini beans
- garlic
- fresh parsley
- celery
- baby kale
- asparagus

## What you need

- coarse kosher salt
- freshly ground pepper
- olive oil

## Tools

- box grater or microplane
- pot with a lid
- 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), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 555kcal, Fat 24g, Carbs 58g, Proteins 28g



### 1. Prep ingredients

Peel **3 large cloves garlic**; finely chop 2 cloves, leave 3rd whole. Pick **parsley leaves** from stems; coarsely chop leaves, finely chop stems. Trim ends from **celery**, then thinly slice. Finely grate **Parmesan**.



### 4. Add beans & Parmesan

Add **beans and their liquid, 3 cups water, 2 teaspoons salt, and a few grinds pepper**. Gradually add **1 cup of the Parmesan**, stirring constantly. Cover and bring to a boil. Once boiling, uncover and simmer over medium, crushing beans lightly with the back of a spoon. Cook until liquid is reduced by half, 6-8 minutes.



### 2. Make pesto

In a medium bowl, combine **chopped parsley leaves, half of the chopped garlic** (about 2 teaspoons), **¼ cup oil, ¼ teaspoon each salt and pepper, and a generous pinch crushed red pepper**.



### 5. Add asparagus & kale

Preheat broiler, with top rack 6 inches from heat source. Trim bottom 2 inches from **asparagus**; thinly slice. Coarsely chop **kale**. Add asparagus and kale to soup. Simmer until asparagus is crisp-tender, 3-4 minutes. Remove from heat. Gradually add **half of the remaining Parmesan**, stirring constantly to prevent clumping. Season to taste with **salt and pepper**.



### 3. Sauté aromatics

In a large pot, heat **1 tablespoon oil** over medium-high until shimmering. Add **celery, remaining chopped garlic, parsley stems, ½ teaspoon salt, and a few grinds pepper**. Cover and cook until celery is crisp-tender, 4-5 minutes.



### 6. Broil garlic bread

Halve **rolls** horizontally. Brush cut sides generously with **oil**. Place on rimmed baking sheet, cut side-up. Broil on top rack until golden-brown, 30 seconds–2 minutes (watch closely). Rub cut sides with **remaining garlic clove**; sprinkle with **salt**. Ladle **soup** into bowls. Top with **pesto**. Sprinkle with **remaining Parmesan**. Serve with **garlic bread**. Enjoy!