



# DINNERLY



**FAST**

## Roasted Red Pepper Soup with Parmesan-Garlic Bread

 20-30min  2 Servings

This dish is for those nights that you wish you could get dinner on the table with almost no effort and fast forward to after-dinner relaxation rituals, maximizing the time that you can spend watching tv in your pjs or sweats. A dreamy, warming bowl of soup, filled with tomatoes and roasted red peppers, and a cheesy, garlic bread dipper are a one way ticket to chill-town. We've got you covered!

## WHAT WE SEND

- yellow onion
- tomato sauce
- garlic
- roasted red peppers
- vegetable broth concentrate

## WHAT YOU NEED

- 3 tablespoons butter <sup>7</sup>
- kosher salt & ground pepper
- olive oil
- sugar

## TOOLS

- medium saucepan
- rimmed baking sheet

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 710.0kcal, Fat 37.0g, Proteins 17.0g, Carbs 82.0g



### 1. Prep ingredients

Preheat oven to 425°F with a rack in the center. Place **2 tablespoons butter** in a small bowl and allow to soften at room temperature. Halve, peel, and finely chop **all of the onion**. Finely chop **roasted red peppers**. Peel and finely chop **2 teaspoons garlic**. Finely grate **all of the Parmesan**.



### 2. Cook onions & peppers

Heat **2 tablespoons oil** in a medium saucepan over medium-high. Add **onions** and **roasted red peppers** and cook until softened, about 5 minutes. Add **1 teaspoon garlic** and cook until fragrant, about 1 minute.



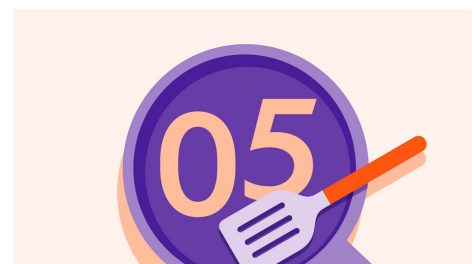
### 3. Simmer soup

To saucepan, add **tomato sauce**, **2 ½ cups water**, **vegetable broth concentrate**, **1 teaspoon sugar**, **½ teaspoon salt**, and **a few grinds pepper**. Bring soup to a boil over high heat; reduce heat to medium and simmer, partially covered, until reduced slightly, about 20 minutes.



### 4. Prep butter & rolls

While the **soup** simmers, add **remaining garlic** and **half of the Parmesan** to the bowl with **softened butter** and, using a fork, mash together until evenly combined; season to taste with **salt** and **pepper**. Using a serrated knife, make 2 slices into **each roll**, stopping about  $\frac{3}{4}$  of the way down (don't cut all the way through).



### 5. Bake rolls & serve

Gently press **butter mixture** into the cuts of **each ciabatta**. Place rolls on a rimmed baking sheet and bake on center oven rack until rolls are golden and **cheese** and **butter** are melted, 8–10 minutes. To **soup**, stir in **1 tablespoon butter**, season to taste with **salt** and **pepper**. Serve, topped with **remaining Parmesan**, and with **rolls** alongside for dipping. Enjoy!



### 6. Make it ahead!

Make it ALL ahead and then when you get home from your crazy day, you can reheat the soup and toast up the bread for a feast in minutes.