

# DINNERLY



**FAST**

## Roasted Red Pepper Soup with Parmesan-Garlic Bread

 20-30min  4 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

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

## WHAT YOU NEED

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

## TOOLS

- large 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 620.0kcal, Fat 25.0g, Proteins 17.0g, Carbs 80.0g



### 1. Prep ingredients

Preheat oven to 425°F with a rack in the center. Place **4 tablespoons butter** in a medium 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 **1 tablespoon garlic**. Finely grate **all of the Parmesan**.



### 2. Cook onions & peppers

Heat **3 tablespoons oil** in a large saucepan over medium-high. Add **onions** and **roasted red peppers** and cook until softened, about 8 minutes. Add **1½ teaspoons garlic** and cook until fragrant, about 1 minute.



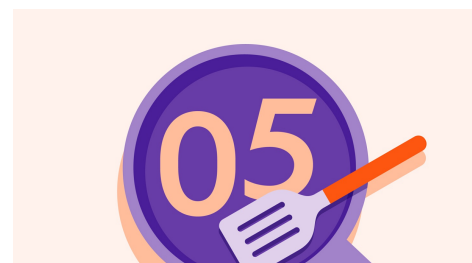
### 3. Simmer soup

To saucepan, add all of the **tomato sauce**, **4 ½ cups water**, **all of the vegetable broth concentrate**, **2 teaspoons sugar**, **1 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.



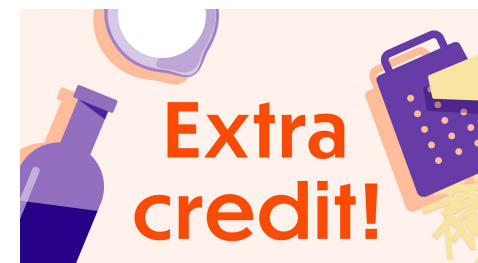
### 4. Prep butter & rolls

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 ¾ 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 **2 tablespoons 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.