



## Rustic Tomato Vegetable Soup

with Cornmeal Cheddar Biscuits



30-40min



2 Servings

Sometimes all you need at the end of a long day is a warm bowl of simple soup to feed your belly and your soul. This one includes carrots, onions, celery, sweet cherry tomatoes, and a touch of smoked paprika that really deepens the flavor. A great tip for fluffy biscuits is to freeze the milk and melted butter for 5 minutes before adding them to the dry ingredients. Cook, relax, and enjoy! ...



## What we send

- yellow onion
- carrots
- celery
- canned cherry tomatoes
- smoked paprika
- stone ground cornmeal
- baking powder

## What you need

- all-purpose flour <sup>1</sup>
- coarse kosher salt
- freshly ground pepper
- olive oil

## Tools

- medium saucepan
- rimmed baking sheet
- small saucepan

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

## Nutrition per serving

Calories 692.0kcal, Fat 35.0g, Proteins 17.2g, Carbs 80.4g



### 1. Prep vegetables

Trim ends from **onion**, then halve, peel and finely chop. Scrub **carrots**, then trim ends and thinly slice (no need to peel). Trim ends from **celery**, then thinly slice. Finely chop **cheddar**.



### 2. Chill milk & butter

Preheat oven to 425°F with rack in the center. Lightly **oil** a baking sheet. Measure **½ cup milk**; place in freezer (save rest for own use). Melt **butter** in a small saucepan. Add melted butter to milk; freeze for about 5 minutes. Stir **milk-butter mixture** once or twice to create lumps of butter.



### 3. Make biscuits

In medium bowl, whisk **cornmeal** with **baking powder**, **¼ cup plus 2 tablespoons flour**, **¾ teaspoon salt**, and **½ teaspoon pepper**. Add **milk-butter mixture** to dry ingredients. Add **cheese**; stir just until evenly moistened. Scoop **four ⅓-cup mounds of cornmeal dough** onto oiled baking sheet. Bake 13-16 minutes until golden brown, rotating pan halfway through baking time.



### 4. Sauté aromatics

While **biscuits** bake, heat **2 tablespoons oil** in a medium saucepan over medium-high. Add **onions, carrots, and celery** along with **1½ teaspoons salt** and **½ teaspoon fresh pepper**. Cover and cook, stirring occasionally, until vegetables have softened, 10 minutes.



### 5. Add paprika & tomatoes

Add **2 teaspoons of the smoked paprika** (save rest for own use). Cook until fragrant, 30 seconds. Add **tomatoes and their juice** and **1½ cups water**. Bring to a boil, crushing tomatoes with a spoon, and cook over medium high heat until soup has thickened slightly, about 10 minutes.



### 6. Finish & serve

Season **soup** to taste with **salt** and **pepper**. Ladle into bowls and drizzle with **olive oil**. Serve with **warm biscuits** alongside. Enjoy!