



## Rustic Tomato Vegetable Soup

with Cornmeal Cheddar Biscuits



30-40min



4 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

- smoked paprika
- stone ground cornmeal
- baking powder
- yellow onion
- carrots
- celery
- 2 (14 oz) can cherry tomatoes

## What you need

- all-purpose flour 1
- coarse kosher salt
- freshly ground pepper
- olive oil

## Tools

- box grater
- 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 792.0kcal, Fat 42.7g, Proteins 21.8g, Carbs 85.0g



### 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. Coarsely grate **cheddar**.



### 4. Sauté aromatics

While **biscuits** bake, heat  $\frac{1}{4}$  cup oil in a large saucepan over medium-high. Add **onions, carrots, and celery** along with **2 teaspoons salt** and  $\frac{1}{2}$  teaspoon **pepper**. Cover and cook, stirring occasionally, until vegetables have softened, 10 minutes.



### 2. Chill milk & butter

Preheat oven to 425°F with rack in the center. Lightly **oil** a baking sheet. Pour milk into a liquid measuring cup; place in freezer. Melt **butter** in a small saucepan. Add melted butter to milk; freeze for about 8 minutes. Stir **milk-butter mixture** once or twice to create lumps of butter.



### 5. Add paprika & tomatoes

Add **smoked paprika**. Cook until fragrant, 30 seconds. Add **tomatoes and their juice** and **3 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.



### 3. Make biscuits

In a large bowl, whisk **cornmeal** with **baking powder**,  $\frac{3}{4}$  cup **flour**,  $1\frac{1}{2}$  **teaspoons salt**, and **1 teaspoon pepper**. Add **milk-butter mixture** to dry ingredients. Add **cheese**; stir just until evenly moistened. Scoop **eight  $\frac{1}{3}$ -cup mounds of cornmeal dough** onto oiled baking sheet. Bake 13-16 minutes until golden brown, rotating pan halfway through baking time.



### 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!