

DINNERLY



Spring Vegetable Minestrone with Cheesy Garlic Bread

 20-30min  2 Servings

Chicken soup has been hogging the "feel-good-soup" spotlight for way too long. Minestrone has been lurking in the background, waiting for a chance to take its rightful place, Game of Thrones-style and we're here to say: the time is now. So, we've loaded this one with spring veggies AND you get toasted cheesy garlic bread for dipping on the side—now THAT feels pretty good for the soul. We've go...

WHAT WE SEND

- fresh rosemary
- can cannellini beans
- garlic
- asparagus
- peas

WHAT YOU NEED

- coarse kosher salt
- freshly ground pepper
- olive oil

TOOLS

- large saucepan
- rimmed baking sheet

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 597.0kcal, Fat 19.4g, Proteins 30.7g, Carbs 74.8g



1. Prep ingredients

Preheat broiler with top rack 4–6 inches from heat source. Peel and finely chop **2 large cloves garlic**. Pick and finely chop **half of the rosemary leaves** (save rest for own use). Trim bottom 2-inches from **asparagus**, then cut spears into ½-inch lengths, keeping **tips** separate. Grate **Parmesan**.



4. Make toast

Meanwhile, cut **ciabatta** into ½-inch slices, brush both sides with the **reserved garlic-rosemary oil**, and transfer to a baking sheet. Broil one side until golden, 1–2 minutes (watch carefully as broilers vary). Flip bread and sprinkle with **⅓ of the Parmesan**. Broil until golden and melted, 1–2 minutes longer.



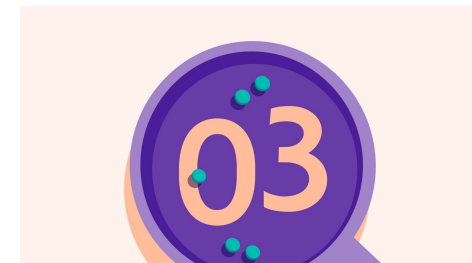
2. Make garlic-rosemary oil

In a medium pot or Dutch oven, heat **¼ cup oil** with **garlic** and **rosemary** over medium-high until fragrant but not browned, about 1 minute. Spoon **half of oil, garlic, and rosemary** into a small heatproof bowl and reserve for step 4.



5. Finish soup

Add **peas** and **asparagus tips** to pot and cook until crisp-tender, about 2 minutes. Stir in **remaining Parmesan** and season to taste with **salt** and **pepper**. Ladle soup into bowls, drizzle with **fresh olive oil**, and serve **cheesy garlic bread** alongside. Enjoy!



3. Build soup

Add **asparagus pieces** to pot (reserve **tips** for step 5) and cook until crisp-tender, 1–2 minutes. Add **beans and their liquid** plus **¼ cups water**. Season with a **pinch each salt and pepper**, cover, and bring to a boil. Reduce heat to medium and cook, partially covered, until soup is flavorful and asparagus is tender, 8–10 minutes.



6. Spice it up!

If you have chili flakes on hand, you can add a pinch or two to the oil in step 3 to create a spicy version of the garlic-rosemary oil. This will add heat to the whole dish though, so if you want to minimize heat for others, you can just add some flakes directly to the bowl before serving!