





Tortelloni en Brodo

with Escarole and White Beans

 30-40min  2 Servings

Tortelloni are perfectly self contained little pastas filled with creamy cheese. In this recipe, they're simmered in a light broth ("brodo") along with escarole and white beans. And what truly takes this soup to a special place are the delicate (but impactful!) finishing touches: fragrant lemon zest, freshly ground black pepper, and nutty Parmesan. Cook, relax, and enjoy!

What we send

- vegetable broth packets
- escarole
- medium yellow onion
- large cloves garlic
- can cannellini beans
- lemon

What you need

- coarse salt
- freshly ground black pepper
- olive oil

Tools

- large pot

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

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

Nutrition per serving

Calories 720.0kcal, Fat 20.4g, Proteins 34.4g, Carbs 92.9g



1. Prep ingredients

Trim root end from escarole and discard. Halve escarole lengthwise and roughly chop crosswise. Wash and dry leaves well. Halve, peel, and finely chop onion. Peel and finely chop garlic. Grate Parmesan.



4. Cook escarole

Add escarole and cover pot. Cook until tortelloni are tender and escarole is wilted, 2-3 minutes more.



2. Cook aromatics

Heat 1 tablespoon oil in a large pot over medium-high. Add onion, garlic, and ½ teaspoon salt and cook, stirring often, until softened, about 5 minutes.



5. Finish soup

Drain and rinse cannellini beans and add to soup along with most of the Parmesan (reserve some for garnish). Simmer until beans are heated through, about 2 minutes. Taste and add more salt, if desired.



3. Cook tortelloni

Add 4 cups water, vegetable broth packets, and ½ teaspoon salt and stir to dissolve. Bring to a boil, add tortelloni, and cook until about half tender, 1-2 minutes.



6. Serve

Divide soup between bowls and zest half of lemon over top. Cut lemon into wedges. Drizzle soup with olive oil and top with remaining Parmesan and freshly ground pepper. Serve with lemon wedges. Enjoy!