

DINNERLY



SIMPLY JULIA'S

Creamy Roasted Tomato + Orzo Soup



30min



2 Servings

Award-winning cookbook author Julia Turshen believes cooking nutritious comfort food at home should be fun and easy. We couldn't agree more! So we're bringing recipes from her latest book, *Simply Julia*, to your Dinner(ly) plate. This Creamy Roasted Tomato + Orzo Soup is a bowl you can really get lost in. Tomatoes and mascarpone make it rich and creamy while soft orzo keeps you full. We've got you covered (and so does Julia)!

WHAT WE SEND

- 1 medium red onion
- garlic
- 14½ oz can whole peeled tomatoes
- 3 oz pkg orzo²
- ¼ oz chives
- 4 oz mascarpone¹
- ¾ oz piece Parmesan¹

WHAT YOU NEED

- butter¹
- kosher salt & ground pepper
- olive oil (optional)

TOOLS

- medium saucepan
- immersion blender, food processor, or blender
- microplane or grater

ALLERGENS

Milk (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 370kcal, Fat 14g, Carbs 49g, Protein 13g



1. Cook onions & garlic

Finely chop **one half of the onion** (save rest for own use). Finely chop **2 teaspoons garlic**.

In a medium saucepan, heat **1 tablespoon butter** over medium. Add **chopped onions, garlic, and a pinch of salt**. Cook over medium-low heat, stirring occasionally, until onions are softened and translucent, about 5 minutes.



2. Add tomatoes & blend

To saucepan with **onions**, add **tomatoes, 1½ cups water**, and **2 teaspoons salt**; bring to a boil over high heat.

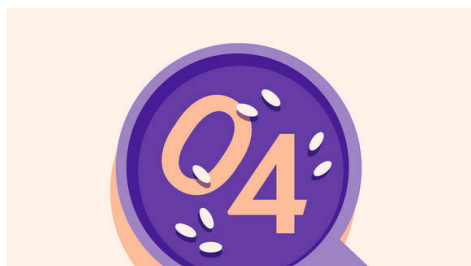
Remove **soup** from heat and blend with an immersion blender until smooth (or carefully transfer to a conventional blender or food processor and blend until smooth).



3. Add orzo & slice chives

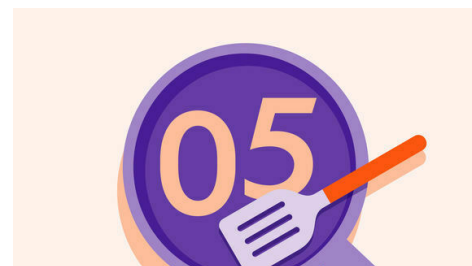
Return saucepan with **soup** over high heat and bring to a boil. Add **orzo**; reduce heat to medium-low and simmer, stirring occasionally to prevent sticking, until al dente, 12–15 minutes.

While soup simmers, finely chop **chives**.



4. Add mascarpone

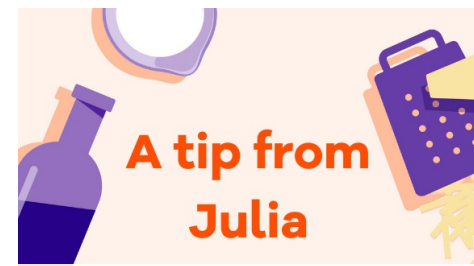
When **orzo** is cooked, remove saucepan from heat and stir in **mascarpone** until smooth. Season to taste with **salt** and **pepper**.



5. Finish & serve

Divide **soup** between bowls. Grate **Parmesan** over top, as desired.

Serve **Simply Julia's Creamy Roasted Tomato and Orzo Soup** with **chives** sprinkled over top. Drizzle with **olive oil**, if desired. Enjoy!



6. Make it ahead!

You can make the soup up until the point of adding the orzo, then reheat before serving and cook the orzo then. Or make the whole recipe ahead—when you reheat it, the orzo will get even mushier and the soup will be thicker!