

DINNERLY



Roasted Red Pepper Soup with Parmesan-Garlic Bread

 20-30min  2 Servings

This dish is for those nights that you wish you could get dinner on the table with almost no effort, and fast forward to after-dinner relaxation rituals. A dreamy, warming bowl of soup, filled with tomatoes and roasted red peppers, and a cheesy, garlic bread dipper. A one way ticket to chill-town if you ask us. We've got you covered!

WHAT WE SEND

- 1 medium yellow onion
- 2 (4 oz) roasted red peppers
- 2 (¾ oz) pieces Parmesan ⁷
- 8 oz can tomato sauce
- 1 pkt vegetable broth concentrate
- 2 ciabatta rolls ¹

WHAT YOU NEED

- butter ⁷
- garlic
- olive oil
- sugar
- kosher salt & ground pepper

TOOLS

- microplane or grater
- medium saucepan
- rimmed baking sheet

ALLERGENS

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 710kcal, Fat 40g, Carbs 72g, Protein 19g



1. Prep ingredients

Preheat oven to 425°F with a rack in the center.

In a small bowl, set **2 tablespoons butter** aside to soften at room temperature until step 4.

Halve **onion**, and finely chop. Finely chop **roasted red peppers**. Finely chop **2 teaspoons garlic**. Finely grate **all of the Parmesan**.



4. Prep butter & rolls

While **soup** simmers, to bowl with **softened butter**, add **remaining chopped garlic** and **half of the Parmesan**; mash with a fork until evenly combined. Season to taste with **salt** and **pepper**.

Using a serrated knife, make 2 slices into **each roll**, stopping about ¾ of the way down (don't cut all the way through).



2. Cook onions & peppers

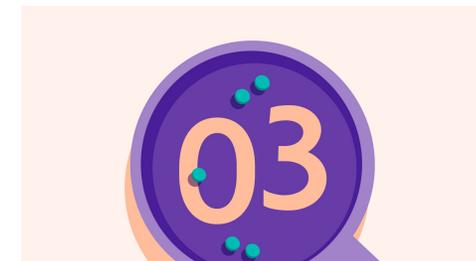
Heat **2 tablespoons oil** in a medium saucepan over medium-high. Add **onions** and **roasted red peppers**; cook, stirring occasionally, until softened, about 5 minutes. Add **1 teaspoon chopped garlic**; cook, stirring, until fragrant, about 1 minute.



5. Bake rolls & serve

Gently press **butter-Parm mixture** into cuts of each **roll**. Place rolls on a rimmed baking sheet and bake on center oven rack until rolls are golden, and butter-Parm mixture is melted, 8–10 minutes. To saucepan with **soup**, stir in **1 tablespoon butter**; season to taste.

Serve **red pepper soup** topped with **remaining Parmesan**, and with **rolls** alongside for dipping. Enjoy!



3. Simmer soup

To saucepan with **veggies**, add **tomato sauce**, **2½ cups water**, **vegetable broth concentrate**, **1 teaspoon sugar**, **½ teaspoon salt**, and **a few grinds of pepper**. Bring soup to a boil over high; reduce heat to medium and simmer, partially covered, until reduced slightly, about 20 minutes.



6. Make it ahead!

Make it **ALL** ahead and then when you get home from your crazy day, you can reheat the soup and toast up the bread for a feast in minutes.