



Vegetarian Minestrone

with Spinach & Garlic Butter Rolls



20-30min



2 Servings

Minestrone is one of those hearty bowls of soup that turns humble veggies into a flavorful mouthful. We simmer onions, garlic, carrots, elbow macaroni, and fresh baby spinach in vegetable broth. Fresh parsley stirred in at the end adds a sweet, aromatic twist, and toasted rolls topped with lemon-garlic butter is perfect for soaking up the savory broth.

What we send

- 1 yellow onion
- garlic
- 1 carrot
- 2 (¾ oz) Parmesan ⁷
- 1 pkt vegetable broth concentrate
- 4 oz elbow macaroni ¹
- 1 lemon
- 2 mini French rolls ¹
- ¼ oz fresh parsley
- 3 oz baby spinach

What you need

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

Tools

- box grater or microplane
- medium Dutch oven or pot
- 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 640kcal, Fat 27g, Carbs 79g, Protein 20g



1. Prep ingredients

Set **1½ tablespoons butter** out in a small bowl to soften at room temperature until step 4.

Coarsely chop **onion**. Finely chop **2 teaspoons garlic**. Scrub **carrot**, then cut into ¼-inch thick rounds.

Finely grate **Parmesan**.



4. Prep lemon-garlic butter

Meanwhile, preheat broiler with a rack in the top position.

Finely grate **zest from half of the lemon** into **softened butter**. Add **remaining garlic** and season with **salt** and **pepper**. Use a fork to mash until combined.

Split **rolls** lengthwise, then spread cut sides with **seasoned butter**.



2. Sauté aromatics

Heat **1½ tablespoons oil** in a medium Dutch oven or pot over medium-high. Add **onions** and **carrots**; season with **salt** and **pepper**. Cook, stirring, until veggies are slightly softened, about 5 minutes. Add **1½ teaspoons of the garlic** and cook, stirring, until fragrant, about 1 minute.



5. Toast rolls

Transfer **rolls** to a rimmed baking sheet, buttered side up. Broil on top oven rack until toasted, 1–3 minutes (watch closely as broilers vary).

Pick and coarsely chop **parsley leaves**, discarding stems.



3. Simmer soup

Add **broth concentrate** and **3 cups water** to pot. Bring to a boil over high heat. Stir in **½ cup elbow macaroni** (save rest for own use) and **½ teaspoon salt**; return to a boil, if necessary.

Reduce heat to medium-low and simmer until macaroni is al dente, about 6 minutes. Season to taste with **salt** and **pepper**.



6. Finish soup & serve

Working in batches, stir **spinach** into **soup**, letting it wilt before adding more. Stir in **parsley** and season soup to taste with **salt** and **pepper**.

Ladle soup into bowls and top with **Parmesan**. Serve **soup** with **lemon-garlic butter rolls** alongside. Enjoy!