

# MARLEY SPOON



## **Pesto-Tortelloni Soup** with Spring Vegetables & Parmesan

 30-40min  2 Servings

Spring is just around the corner and what better way to celebrate than with a bright soup loaded with spring-time flavors. Vegetable broth gets a serious boost by adding fresh basil pesto, leeks, and garlic. The broth is loaded with hearty cheese tortelloni, crisp sugar snap peas, and zucchini. Cook, relax, and enjoy!

## What we send

- leek
- zucchini
- garlic
- sugar snap peas
- vegetable broth concentrate
- 7
- 1,3,7
- 7

## What you need

- kosher salt & ground pepper
- olive oil

## Tools

### Allergens

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 810kcal, Fat 48g, Carbs 70g, Protein 48g



### 1. Prep ingredients

Trim ends from **leek**, then halve lengthwise and cut crosswise into ½-inch pieces. Rinse leeks well to remove any grit. Trim ends from **zucchini**, quarter lengthwise and cut crosswise into ½-inch pieces. Peel and finely chop **2 teaspoons garlic**. Trim ends from **snap peas** and slice crosswise into ½-inch pieces.



### 4. Add tortelloni

Add **tortelloni** and **snap peas** and cook, partially covered, until tortelloni is al dente and snap peas are crisp-tender, 3-4 minutes.



### 2. Brown vegetables

Heat **1 tablespoon oil** in a medium pot over high. Add **leeks, zucchini, garlic,** and **½ teaspoon salt**. Cook, stirring, until vegetables are browned in spots, 3-5 minutes.



### 5. Grate Parmesan

As the **soup** cooks, finely grate **Parmesan**.



### 3. Cook soup

Add **3½ cups water** and **vegetable broth concentrate** to pot with vegetables and bring to a boil. Simmer, partially covered, over medium heat until zucchini and leeks are tender, 3-5 minutes.



### 6. Finish soup & serve

Remove **soup** from heat, stir in **half of the pesto** (save rest for own use) and **half of the Parmesan**; season to taste with **salt** and **pepper**. Serve **soup** topped with **remaining Parmesan** and a **drizzle of oil**. Enjoy!