



Tortelloni & Red Pepper Soup

with Cheesy Bread & Fresh Basil



20-30min



2 Servings

Roasted red peppers, onion, and plum tomatoes come together to make a fresh, flavorful soup studded with cheesy tortelloni.

What we send

- yellow onion
- cheese tortelloni ^{1,3,7}
- roasted red pepper
- garlic
- vegetable broth concentrate
- plum tomatoes
- Parmesan ⁷
- fresh basil
- Italian hero roll ¹

What you need

- kosher salt & ground pepper
- olive oil
- sugar

Tools

- box grater
- pot
- rimmed baking sheet

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

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 880kcal, Fat 40g, Carbs 106g, Proteins 26g



1. Prep ingredients

Preheat oven to 450°F with a rack in center position. Peel and finely chop **onion**. Pat **roasted red peppers** dry, then finely chop. Peel and finely chop **2 teaspoons garlic**. Remove core from **tomatoes**, then quarter lengthwise and cut into ½-inch pieces. Pick **basil leaves** from **stems**, keeping them separate. Take out **2 tablespoons butter** to soften.



4. Prep cheesy bread

Finely grate **Parmesan**. Using a serrated knife, make 8 crosswise slices in the **roll**, stopping halfway down (don't cut through). Transfer to a foil-lined rimmed baking sheet. In a small bowl, combine **remaining garlic**, **1 tablespoon of the softened butter**, and **1 tablespoon of the Parmesan**; mash with a fork to combine.



2. Sauté aromatics

Heat **1½ tablespoons oil** in a medium pot over medium-high. Transfer **onions**, **basil stems**, and **half of the garlic** to pot. Cook, stirring, until softened and fragrant, about 4 minutes.



5. Bake cheesy bread

Divide **Parmesan-garlic butter** between cuts in **roll**, then sprinkle **1 tablespoon of the Parmesan** over top. Bake on the center oven rack until bread is golden-brown and cheese is melted, about 6 minutes (watch closely, as ovens vary).



3. Build soup

Add **red peppers**, **half of the tomatoes**, and **1 teaspoon salt** to the pot. Cook until **tomatoes** begin to break down, about 5 minutes. Add **broth concentrate**, **3½ cups water**, **1 teaspoon sugar**, and **a few grinds pepper**. Cover and bring to a boil. Simmer over medium heat while you prepare the **cheesy bread**.



6. Finish & serve

Bring **soup** back to a boil. Add **tortelloni** and **remaining tomatoes** to pot. Cook until pasta is al dente, about 3 minutes. Remove pot from heat. Discard **basil stems**. Stir in **remaining butter**. Season to taste with **salt** and **pepper**. Chop **basil leaves**, then stir in half. Sprinkle **soup** with **remaining Parmesan and basil**. Serve with **cheesy bread**. Enjoy!