

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 yellow onion
- 2 (¾ oz) Parmesan ¹
- 2 (4 oz) roasted red peppers
- 8 oz tomato sauce
- 1 pkt vegetable broth concentrate
- 2 ciabatta rolls ^{2,3}

WHAT YOU NEED

- butter ¹
- garlic
- olive oil
- sugar
- kosher salt & ground pepper

TOOLS

- microplane or grater
- medium saucepan
- rimmed baking sheet

ALLERGENS

Milk (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 690kcal, Fat 39g, Carbs 72g, Protein 16g



1. Prep ingredients

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

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

Finely chop **onion**. Finely chop **2 teaspoons garlic**. Finely grate **all of the Parmesan**, if necessary.



4. Prep butter & rolls

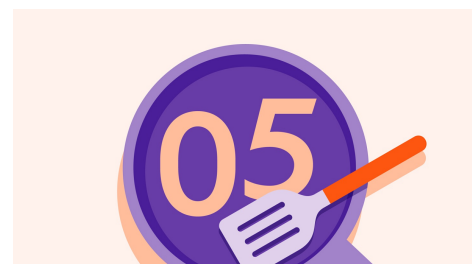
Meanwhile, to bowl with **softened butter**, add **remaining chopped garlic** and **half of the Parmesan**; mash with a fork until evenly combined. Season to taste with **salt** and **pepper**.

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

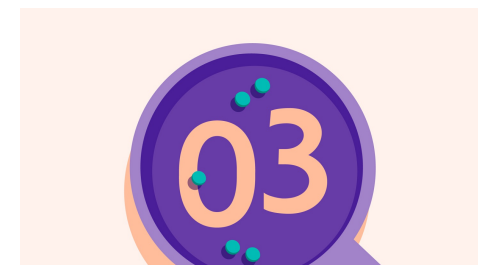
Heat **2 tablespoons oil** in a medium saucepan over medium-high. Add **onions** and **all of the roasted red peppers**; cook, stirring occasionally, until softened, about 5 minutes. Add **1 teaspoon chopped garlic**; cook, stirring, until fragrant, about 1 minute.



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 golden and butter is melted, 8–10 minutes. Stir **1 tablespoon butter** into **soup**; season to taste with **salt** and **pepper**.

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**, **broth concentrate**, **2½ cups water**, **1 teaspoon sugar**, **½ teaspoon salt**, and a **few grinds of pepper**. Bring to a boil over high heat. Reduce heat to medium and simmer, partially covered, until reduced slightly, about 20 minutes.



6. Make it ahead!

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