



## Winter Tomato Soup

with Beans & Farro



20-30min



2 Servings

## What we send

- 2 (14½ oz) cans whole peeled tomatoes
- 1 pkt crushed red pepper
- 15 oz can cannellini beans
- 2 oz basil pesto <sup>1</sup>
- 4 oz farro <sup>2</sup>
- ¼ oz mushroom seasoning
- 1 red onion

## What you need

- olive oil
- kosher salt & ground pepper

## Tools

- small saucepan
- rimmed baking sheet
- medium saucepan
- immersion blender, food processor, or blender

## Allergens

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

## Nutrition per serving

Calories 0kcal



### 1. Prep tomatoes

Preheat broiler with rack 6-inches from heat source. Empty tomatoes and their sauce onto a rimmed baking sheet. Smash roughly with the back of a spoon and mix with 2 tbsp oil a pinch of crushed red pepper (use more or less depending on heat preference), and season with salt and pepper.



### 2. Broil tomatoes

Place baking sheet on rack and broil until tomatoes are charred, about 15 minutes.



### 3. Add water & basil

Remove baking sheet from oven and scrape tomatoes and juices into a blender. Add 2 cups water, broth packet, and leaves from basil (reserving a few for garnish) sprig.



### 4. Make soup

Purée soup until smooth. Season to taste with salt and pepper.



### 5. Drain beans

Rinse and drain beans.



### 6. Add beans

Pour soup into a medium saucepan. Add farro and beans to soup and cook for 5 minutes. Season with salt, 1 tsp sugar, and 1 tsp vinegar. Serve soup topped with a drizzle of oil and reserved basil leaves. Enjoy!