



Tortelloni Minestrone

with Garlicky Croutons



20-30min



2 Servings

If you're of the opinion that a bean and pasta soup can't be elegant or interesting, this minestrone is sure to make you reconsider. In each bowl, the cheese tortelloni are tender, the spinach is silky, the broth is rich, and the garlicky croutons are exquisitely crunchy. It's a meal in a bowl that hits all the right comfort notes.

What we send

- 1 Portuguese roll ³
- garlic
- ¼ oz fresh thyme
- 1 pkt crushed red pepper
- 15 oz can cannellini beans
- 2 pkts vegetable broth concentrate
- 9 oz cheese tortelloni ^{1,2,3}
- 5 oz baby spinach
- ¾ oz Parmesan ²

What you need

- olive oil
- kosher salt & ground pepper

Tools

- microplane or grater
- rimmed baking sheet
- medium saucepan

Cooking tip

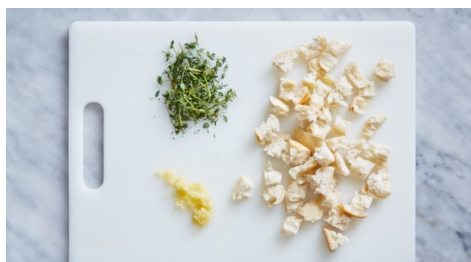
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Allergens

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

Nutrition per serving

Calories 700kcal, Fat 27g, Carbs 87g, Protein 31g



1. Prep ingredients

Preheat oven to 350°F with a rack in the upper third. Cut **roll** into ½-inch thick slices, then tear into rough ¼-inch pieces. Finely grate **2 large garlic cloves**.



2. Bake garlicky croutons

On a rimmed baking sheet, toss **bread** with **1 tablespoon oil**, **half each of the thyme sprigs and grated garlic**. Season lightly with **salt**. Bake on upper oven rack until toasted, stirring once, about 15 minutes (watch closely as ovens vary). Let cool, then pull crisp thyme leaves from **stems** and carefully toss with **croutons**. Discard stems.



3. Sauté aromatics

Meanwhile, in a medium saucepan, heat **1 tablespoon oil**, **remaining thyme sprigs and grated garlic**, and **a pinch of crushed red pepper**. Cook over medium-high heat, stirring, until garlic is fragrant, about 1 minute.



4. Start soup

Add **beans and their liquid**, **all of the broth concentrate**, **3 cups water**, and **1 teaspoon salt**; bring to a boil. Simmer over medium heat until slightly reduced, about 10 minutes.



5. Finish soup

Stir in **tortelloni** and cook until just tender, 3–4 minutes. Stir in **spinach** and cook until just wilted, about 1 minute.



6. Finish & serve

Remove **thyme sprigs**. Finely grate **Parmesan**, if necessary. Stir half of the grated Parmesan into soup. Ladle **soup** into bowls and top with **remaining cheese** and **garlicky croutons**. Garnish with **remaining crushed red pepper**, if desired, and serve immediately. Enjoy!