





## Broccoli-Cheddar Soup

with Mascarpone & Garlicky Ciabatta

 20-30min  2 Servings

Sometimes, it's hard to get enough veggies into your diet, but delicious soups like this make that struggle a whole lot easier (and tastier). An elevated take on a classic flavor pairing, the broccoli-cheddar combo incorporates mascarpone and peas, for extra creamy, veggie goodness. Crunchy garlic-cheese toasts are served alongside, to sop up every last drop. In a word, it's soup-er.



## What we send

- 1 medium yellow onion
- garlic (use 1 large clove)
- ½ lb broccoli crowns
- 3 (¾ oz) pieces sharp cheddar <sup>7</sup>
- 1 pkt vegetable broth concentrate
- 5 oz peas
- 3 oz mascarpone cheese <sup>7</sup>
- 2 ciabatta rolls <sup>1</sup>

## What you need

- olive oil
- kosher salt & ground pepper

## Tools

- medium pot
- immersion blender
- rimmed baking sheet

## Allergens

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

## Nutrition per serving

Calories 790kcal, Fat 40g, Carbs 81g, Proteins 28g



### 1. Prep ingredients

Peel and finely chop **1½ cups onion**. Peel and finely chop **2 teaspoons garlic**. Coarsely chop **broccoli**. Finely chop **all of the cheddar**.



### 2. Sauté vegetables

In a medium pot, heat **1 tablespoon oil** over medium-high until shimmering. Add **onions, broccoli, 1½ teaspoons of the garlic**, and **1 teaspoon salt**. Cover and cook, stirring occasionally, until broccoli is crisp-tender, about 5 minutes.



### 3. Add broth

Stir in **broth concentrate** and **2½ cups water**. Cover and bring to a boil. Uncover and cook over medium until liquid reduces slightly and **broccoli** is very tender, about 3 minutes. Add **peas** and cook, about 2 minutes more. Remove from heat.



### 4. Add cheese & blend soup

Off heat, add **mascarpone** and ⅓ of the chopped **cheddar** in large pinches, stirring until melted before adding more. Using an immersion blender or regular blender, purée the soup until smooth. Season to taste with **salt** and **pepper**. Cover to keep warm until ready to serve.



### 5. Prep ciabatta

Preheat broiler with a rack in the upper third. Split **ciabatta** rolls. Brush generously on both sides with **oil**. Place on a rimmed baking sheet, cut sides down. In a small bowl, combine **remaining ⅔ of the cheddar cheese and ½ teaspoon garlic** with a **pinch each salt and pepper**.



### 6. Broil ciabatta & serve

Broil **ciabatta** until lightly browned on first side, 1-2 minutes (watch closely, as broilers vary). Flip and top with **cheese-garlic mixture**. Broil until cheese is melted and bubbling, 1-2 minutes more (watch closely). Halve each slice diagonally. Serve **soup** garnished with a drizzle of **olive oil** and a **few grinds pepper**, with **ciabatta** alongside. Enjoy!