



Broccoli-Cheddar Soup with Crusty Ciabatta:

Gastropub at Home



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
- ½ lb broccoli
- 4 oz cheddar ⁷
- 1 pkt vegetable broth concentrate
- 5 oz peas
- 4 oz mascarpone ⁷
- 2 ciabatta rolls ¹

What you need

- olive oil
- kosher salt & ground pepper

Tools

- medium pot
- immersion blender or 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 670kcal, Fat 32g, Carbs 70g, Proteins 30g



1. Prep ingredients

Finely chop **1½ cups onion**. Finely chop **2 teaspoons garlic**. Coarsely chop **broccoli**. Coarsely chop or grate **cheddar**, if necessary.



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 cheese** in large pinches, stirring until melted before adding more. Using an immersion blender or regular blender, purée 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, if necessary, then brush generously on both sides with **oil**. Place on a rimmed baking sheet, cut sides down. In a small bowl, combine **remaining cheese and garlic** with a **pinch each of 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!