



Provençal Vegetable Soup

with White Beans & Pistou Croutons



30-40min



2 Servings

There is nothing like a steaming bowl of soup to chase away the winter blues. Case in point: this hearty soup, full of the flavors and ingredients of Provence. We simmer creamy beans, sweet carrots, aromatic onions and garlic, and tender Swiss chard in vegetable broth. Crisp, pesto-covered croutons and Parmesan complete each serving, making it a vegetarian dish substantial enough for a cold-weather dinner.

What we send

- garlic
- 1 medium yellow onion
- 4 oz carrot
- 12 oz green Swiss chard (use half)
- 1 can beans
- 1 pkt vegetable broth concentrate
- 1 ciabatta roll ¹
- 4 oz basil pesto ⁷
- ¾ oz grated Parmesan ⁷

What you need

- olive oil
- kosher salt & ground pepper

Tools

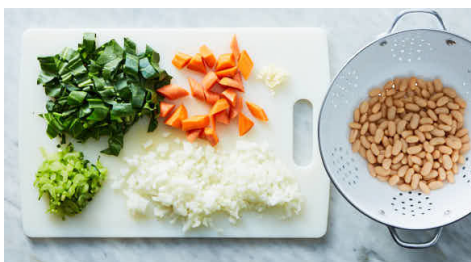
- medium pot
- rimmed baking sheet

Allergens

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

Nutrition per serving

Calories 560kcal, Fat 24g, Carbs 67g, Proteins 23g



1. Prep ingredients

Preheat oven to 400°F with a rack in the center. Cut **half of the Swiss chard stems** from **leaves** (save rest for own use); thinly slice stems, then slice leaves crosswise into ½-inch ribbons, keeping separate. Scrub and trim **carrot**, then cut into ½-inch pieces. Finely chop **all of the onion**. Finely chop **1 teaspoon garlic**. Drain and rinse **beans**.



4. Bake croutons

Meanwhile, cut **ciabatta** into ½-inch cubes. On a rimmed baking sheet, toss bread cubes with **1 tablespoon each of the pesto and oil**. Bake on center oven rack until croutons are crisp, 6-8 minutes (watch closely).



2. Sauté vegetables

Heat **1 tablespoon oil** in a medium pot over medium-high. Add **onions, carrots, and Swiss chard stems**; season with **salt and pepper**. Cook, stirring occasionally, until vegetables are golden and slightly softened, 3-4 minutes.



5. Finish soup

Reduce heat to medium and simmer **soup** until **vegetables** are tender, 5-7 minutes. Stir in **beans** and **Swiss chard leaves**; cook, stirring, until Swiss chard is wilted, 2-3 minutes.



3. Add broth

Add **garlic** to pot; cook, stirring, until fragrant, about 1 minute. Add **vegetable broth concentrate** and **3½ cups water**; season with **salt** and **pepper**. Bring to a boil over high heat.



6. Garnish & serve

Ladle **vegetable soup** into bowls. Drizzle **some of the remaining pesto** over top, then top with **croutons** and **Parmesan**. Pass **any remaining pesto** to top as desired. Enjoy!