

# DINNERLY



## Creamy Tomato Minestrone with Elbow Pasta & Parmesan



20-30min



2 Servings

Chicken soup has been hogging the "good-for-the-soul" spotlight for way too long. Minestrone has been lurking in the background, waiting for a chance to take its rightful place, Game of Thrones-style, and we're here to say: Winter is here! So, we've loaded this one with veggies, beans, and the best kind of soup noodle—macaroni. We've got you covered!

### WHAT WE SEND

- 2 oz elbow macaroni <sup>1</sup>
- garlic (use 2 large cloves)
- 2 carrots
- 1 can whole peeled or chopped tomatoes
- 1 can mixed beans
- 2 (¾ oz) pieces Parmesan <sup>7</sup>
- 3 oz mascarpone cheese <sup>7</sup>

### WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

### TOOLS

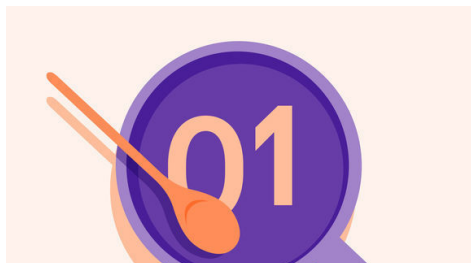
- medium pot with a lid
- colander
- box grater

### ALLERGENS

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

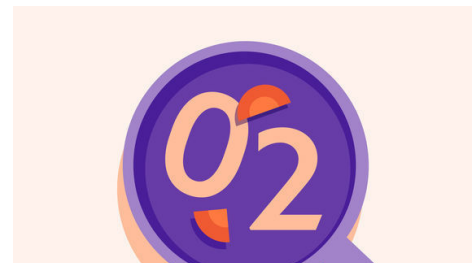
### NUTRITION PER SERVING

Calories 730kcal, Fat 34g, Carbs 76g, Protein 32g



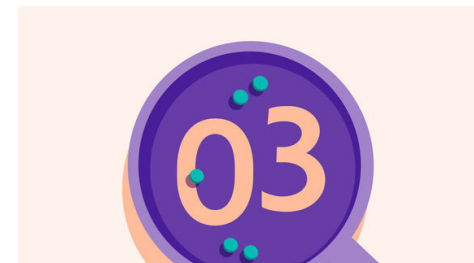
#### 1. Cook pasta

Bring a medium pot of **salted water** to a boil. Add **pasta** and cook, stirring often to prevent sticking, until barely al dente, about 6 minutes. Drain pasta and return pot to stovetop.



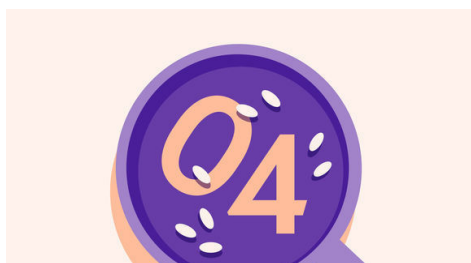
#### 2. Prep ingredients

Meanwhile, peel and finely chop 2 **teaspoons garlic**. Scrub **carrots**, trim ends, halve lengthwise, and slice into ½-inch half-moons. Using kitchen shears, cut **tomatoes** in the can until finely chopped, if necessary. Drain and rinse **beans**. Coarsely grate **all of the Parmesan** on the large holes of a box grater.



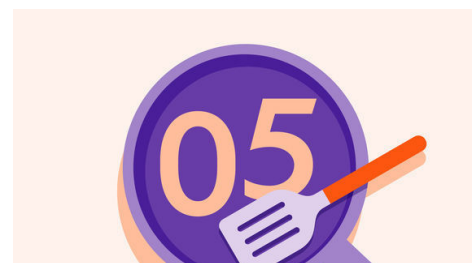
#### 3. Sauté aromatics

Heat 1 **tablespoon oil** in same pot over medium-high. Transfer **carrots** to pot, and season with **salt** and **pepper**. Cook until crisp-tender, 3–4 minutes. Transfer **chopped garlic** to pot, and cook until fragrant, about 30 seconds.



#### 4. Make soup

Transfer **tomatoes and their juices, beans, and 1½ cups water** to pot. Cover and bring to a boil over high, then uncover and reduce heat to medium. Simmer until beans and carrots are very tender, about 5 minutes.



#### 5. Finish & serve

Stir **mascarpone** and **pasta** into **soup**; cook until just warm, about 1 minute. Season to taste with **salt** and **pepper**. Divide **creamy tomato minestrone** among bowls. Garnish with **Parmesan** and a **drizzle of oil**. Enjoy!



#### 6. Add some greens!

Stir in some chopped leafy greens (we like Tuscan kale or swiss chard!) when adding the beans and tomatoes in step 4 for a hearty and healthy addition to this warming bowl of flavor. Simmer until the greens are tender, 5–8 minutes (depending on which kind of green you're using).