

DINNERLY



Vegetarian Minestrone with Pesto



30-40min



2 Servings

We've been living in our hibernation clothes for some time now, so it feels appropriate that, like the squirrels, we're loading up! Not on acorns, silly....On dinner! This comfort food meal serves up a little more, so you can choose-your-own-adventure. Choose to fill your plate with an extra serving OR store it away for the next day OR share with a hibernating friend! It's a win-win-win. We've got you covered!

WHAT WE SEND

- 1 carrot
- 5 oz celery
- garlic
- 14½ oz can whole peeled tomatoes
- 15 oz can kidney beans
- 4 oz elbow macaroni ¹
- 4 oz basil pesto ²

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

TOOLS

- medium Dutch oven or pot with lid

ALLERGENS

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

NUTRITION PER SERVING

Calories 650kcal, Fat 27g, Carbs 84g, Protein 22g



1. Prep ingredients

Halve **carrot** lengthwise, then thinly slice into half-moons. Thinly slice **celery**. Finely chop **2 teaspoons garlic**. Using kitchen shears, roughly chop **tomatoes** directly in can.



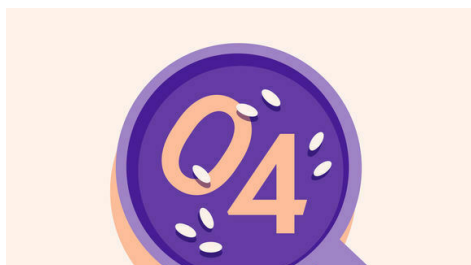
2. Cook carrots & celery

Heat **1 tablespoon oil** in a medium Dutch oven or pot with lid over medium-high. Add **carrots, celery, and a pinch each of salt and pepper**. Cook, stirring occasionally, until veggies are softened and lightly browned, about 5 minutes.



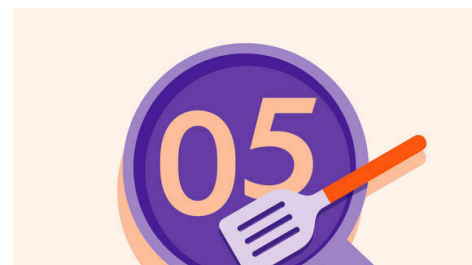
3. Make broth

To same pot, add **chopped garlic** and cook, stirring, 30 seconds. Add **beans and their liquid, tomatoes, 3 cups water, and 1 teaspoon salt**. Bring to a boil, then reduce heat to medium-low; cover and simmer until veggies are tender, about 10 minutes.



4. Add pasta

Bring **soup** to a boil over high heat. Add **macaroni** and cook, stirring often, until al dente, about 5 minutes.

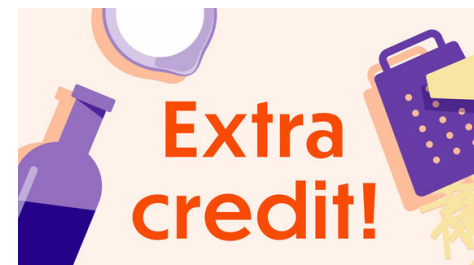


5. Finish & serve

Stir **half of the pesto** into soup and season to taste with **salt and pepper**.

Serve **minestrone** with **remaining pesto** drizzled over top. Enjoy!

(Soup will thicken as it sits; thin with water, as desired.)



6. Make it meaty!

Have carnivores at your table? Chop up some bacon and sauté with the veggies in step 2.