

# MARLEY SPOON



## 20-Min: Tomato Tortelloni Soup

with Spinach & Basil Pesto



ca. 20min



2 Servings

This hearty vegetarian soup is a one-pot meal-in-a-bowl. We bring out the natural sweetness of vegetables by first sautéing and then simmering them along with tomatoes, Parmesan, and ready-to-heat cheese tortelloni. Add the spinach at the end to retain its bright green color and serve with warm, toasty rolls. Make sure to drizzle on the pesto sauce-- the basil livens up the soup and brings the whole meal together.



## What we send

- garlic
- 1 medium yellow onion
- 1 carrot
- ¾ oz Parmesan <sup>1</sup>
- 14 oz whole peeled tomatoes
- 1 pkg cheese tortelloni <sup>2,1,3</sup>
- 2 mini French rolls <sup>3</sup>
- 3 oz baby spinach
- 2 oz basil pesto <sup>1</sup>

## What you need

- olive oil
- kosher salt & ground pepper

## Tools

- microplane or grater
- medium pot
- rimmed baking sheet

## Allergens

Milk (1), Egg (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 820kcal, Fat 40g, Carbs 91g, Protein 29g



### 1. Prep ingredients

Finely chop **2 teaspoons garlic**. Cut **onion** into ½-inch pieces.

Scrub **carrot**, then halve lengthwise and cut crosswise into ¼-inch thick half moons.

Finely grate **Parmesan**. Use kitchen shears to cut **tomatoes** in can until coarsely chopped.



### 4. Toast rolls

Preheat broiler with a rack in the upper third.

Meanwhile, halve **rolls** crosswise and drizzle both sides with **oil**; season each half with **salt** and **pepper**. Transfer to a rimmed baking sheet (or broil directly on upper oven rack) and broil until browned and toasted, 2-4 minutes per side.



### 2. Cook vegetables

Heat **2 tablespoons oil** in medium pot over medium-high. Add **onions** and **carrots**. Cook, stirring occasionally, until vegetables are softened and starting to brown, 3-5 minutes.



### 5. Finish

Working in batches if necessary, stir **spinach** into **tortelloni soup**; cook until just wilted.

Serve **tortelloni soup** in bowls topped with a **drizzle of pesto**, and with **toasted baguette** on the side.



### 3. Build soup

Add **chopped garlic** to pot and cook, stirring, until fragrant, about 30 seconds. Stir in **tomatoes** and **3 cups water**. Bring to a simmer. Add **tortelloni** to pot with **soup** and simmer, stirring occasionally, until pasta is tender, about 5 minutes. Stir in **Parmesan**, then season to taste with **salt** and **pepper**.



### 6. Serve

Enjoy!