

DINNERLY



Tortelloni Tomato Soup with Mini Cheese Panini



20-30min



2 Servings

Remember when you weren't feeling great and Mom knew just how to fix it with a perfect soup? Well, now we're adulting and things are definitely not feeling great. Good news, this bowl of comforting cheesy pasta offers you the motivation you need in no time. Just keep dunking your cheesy bread in this rich, creamy tomato soup, while whispering to yourself, "You got this." We've got you covered!

WHAT WE SEND

- 1 yellow onion
- 2 oz shredded fontina ⁷
- 8 oz can tomato sauce
- 2 mini French rolls ¹
- 9 oz cheese tortelloni ^{1,3,7}

WHAT YOU NEED

- garlic
- olive oil
- sugar
- kosher salt & ground pepper
- butter ⁷

TOOLS

- medium saucepan
- 2 rimmed baking sheets

ALLERGENS

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 810kcal, Fat 42g, Carbs 86g, Protein 29g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center.

Finely chop **2 teaspoons garlic**. Halve and thinly slice **onion**.



2. Cook onion & garlic

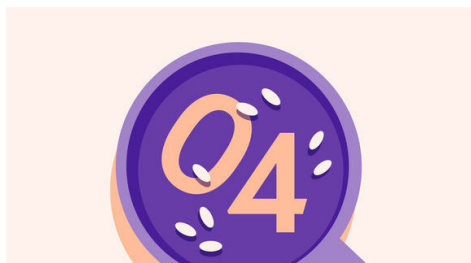
Heat **2 tablespoons oil** in a medium saucepan over medium-high. Add **chopped garlic** and **onion**. Cook, stirring, until softened and golden, 2–3 minutes.



3. Simmer soup

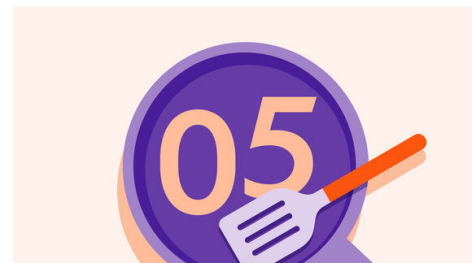
To saucepan with **aromatics**, add **tomato sauce**, **2½ cups water**, **½ teaspoon sugar**, and **a pinch each of salt and pepper**. Bring to a boil over high, then reduce heat to medium and simmer, partially covered, until reduced slightly, about 15 minutes.

While soup simmers, split each **roll** in half and lightly brush both sides with **oil**. Place bottoms on a rimmed baking sheet.



4. Make mini cheese panini

Divide **cheese** between each **bottom roll**; season with **a pinch each of salt and pepper** and add tops of rolls. Place a second rimmed baking sheet on top and press down to flatten sandwiches. Transfer to center oven rack, leaving second baking sheet on top. Bake until cheese is melted and bread is golden, about 15 minutes.



5. Cook tortelloni & serve

Bring saucepan with **soup** back to a boil over high. Add **tortelloni**; cook, partially covered, stirring occasionally, until al dente, about 3 minutes. Remove from heat and stir in **1 tablespoon butter**; season to taste with **salt** and **pepper**.

Serve **tortelloni tomato soup** with **mini cheese panini** alongside for dipping. Enjoy!



6. Did you know?

As we made the switch to becoming a paperless company at our US and Australian sites, 2.6 million sheets of paper waste was avoided in 2020. As we implement this in all our sites, it will allow us to save more than 6 million sheets of paper per year globally.