

DINNERLY



Spring Vegetable Minestrone with Cheesy Garlic Bread



20-30min



2 Servings

Chicken soup has been hogging the "feel-good-soup" 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: the time is now. So we've loaded this one with spring veggies AND you get toasted cheesy garlic bread for dipping on the side—now THAT feels pretty good for the soul. We've got you covered!

WHAT WE SEND

- ¼ oz fresh rosemary
- 15 oz can cannellini beans
- ½ lb asparagus
- 5 oz peas
- 1 ciabatta roll ^{1,2}
- ¼ oz mushroom seasoning
- 2 (¾ oz) Parmesan ³

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- garlic

TOOLS

- microplane or grater
- medium pot or Dutch oven
- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 650kcal, Fat 32g, Carbs 66g, Protein 27g



1. Prep ingredients

Preheat broiler with a rack in the top position.

Finely chop **2 teaspoons garlic**. Pick and finely chop **half of the rosemary leaves** (save rest for own use). Trim bottom 2 inches from **asparagus**, then cut spears into ½-inch pieces; set aside **tips** for step 5. Grate **Parmesan**, if necessary.



2. Make garlic-rosemary oil

In a medium pot or Dutch oven, heat **¼ cup oil, garlic, and rosemary** over medium-high. Cook until fragrant but not browned, about 1 minute. Spoon half of the mixture into a small heatproof bowl and reserve for step 4.



3. Build soup

Add **asparagus spears** to same pot and cook until crisp-tender, 1–2 minutes. Add **beans and their liquid, mushroom seasoning, and 1¼ cups water**. Season with **a pinch each salt and pepper**. Cover and bring to a boil. Reduce heat to medium and simmer, partially covered, until soup is flavorful and asparagus is tender, 8–10 minutes.



4. Make garlic bread

Meanwhile, cut **bread** into ½-inch slices. Brush both sides with **reserved garlic-rosemary oil**, then transfer to a rimmed baking sheet.

Broil on top oven rack until golden, 1–2 minutes (watch closely as broilers vary). Flip bread and sprinkle with **⅓ of the Parmesan**. Broil until golden and melted, 1–2 minutes more.



5. Finish soup & serve

Add **peas and asparagus tips** to pot and cook until crisp-tender, about 2 minutes. Stir in **remaining Parmesan** and season to taste with **salt and pepper**.

Serve **minestrone** with **olive oil** drizzled over top and with **cheesy garlic bread** alongside. Enjoy!



6. Spice it up!

If you have chili flakes on hand, you can add a pinch or two to the oil in step 3 to create a spicy version of the garlic-rosemary oil. This will add heat to the whole dish though, so if you want to minimize heat for others, you can just add some flakes directly to the bowl before serving!