



## Italian Ribollita Soup

with Garlic Crostini



30-40min



2 Servings

Tuscan cuisine is all about simplicity, and this famous soup is no exception. Ribollita—Italian for reboiled—is typically prepared and then allowed to sit overnight to eat the next day. But there's no need to wait too long with our quick version, which is ready in just about 40 minutes! This hearty soup uses hardened bread to add body, and we've used toasted ciabatta for the same effect.



## What we send

- 1 yellow onion
- garlic
- 1 bunch Tuscan kale
- 1 zucchini
- 1 pkg grape tomatoes
- 1 pkt crushed red pepper
- 5 oz edamame <sup>1</sup>
- 1 pkt vegetable broth concentrate
- 1 ciabatta roll <sup>2</sup>
- ¾ oz Parmesan <sup>3</sup>

## What you need

- olive oil
- kosher salt & ground pepper

## Tools

- medium pot
- 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 540kcal, Fat 18g, Carbs 66g, Protein 23g



### 1. Prep ingredients

Finely chop **onion**. Finely chop **1 teaspoon garlic**; leave a 2nd clove whole for step 4. Remove stems from **kale**, then cut leaves into ½-inch wide ribbons. Trim ends from **zucchini**, quarter lengthwise, then cut crosswise into ½-inch pieces. Quarter **grape tomatoes**.



### 2. Sauté vegetables

Heat **1 tablespoon oil** in a medium pot over medium-high. Add **onions** and cook, stirring, until soft, 3-4 minutes. Add **chopped garlic** and **⅓ teaspoon of the crushed red pepper** (or more depending on heat preference); cook until fragrant, 1 minute. Add **zucchini** and cook until lightly browned, 3-4 minutes. Stir in **kale** and **a pinch of salt**; cook until wilted, about 2 minutes.



### 3. Start soup

Add **edamame, vegetable broth concentrate, ⅓ of the tomatoes**, and **2½ cups water**; bring to a boil. Season with **¼ teaspoon salt** and **several grinds of pepper**. Reduce heat to medium, partially cover, and simmer until vegetables are just tender, about 10 minutes. Preheat broiler with top rack 6-inches from heat source.



### 4. Prep tomatoes & bread

In a small bowl, toss **remaining tomatoes** with **1 tablespoon oil** and season with **salt** and **pepper**. Cut **ciabatta** into ½-inch thick slices; brush both sides with **oil**. Place on a rimmed baking sheet. Broil, turning once, until golden, 2-3 minutes total (watch closely). Halve **remaining whole garlic clove**, rub cut sides of ciabatta with garlic and sprinkle with **salt**.



### 5. Add bread

Tear **half of the ciabatta** into 1-inch pieces and stir into **soup**. Simmer, partially covered, until bread softens and begins to break down, 5-6 minutes. Stir in **half of the Parmesan** in large pinches to avoid clumping.



### 6. Finish & serve

Season **soup** to taste with **salt** and **pepper** and ladle into bowls. Sprinkle with **remaining Parmesan** and drizzle with **olive oil**. Spoon **some of the marinated tomatoes** on top and serve the **remaining tomatoes** with **garlic bread** on the side. Enjoy!