

# DINNERLY



## Roasted Red Pepper Soup with Parmesan-Garlic Bread

 20-30min  2 Servings

This dish is for those nights that you wish you could get dinner on the table with almost no effort, and fast forward to after-dinner relaxation rituals. A dreamy, warming bowl of soup, filled with tomatoes and roasted red peppers, and a cheesy, garlic bread dipper. A one way ticket to chill-town if you ask us. We've got you covered!

## WHAT WE SEND

- 1 yellow onion
- 2 (¾ oz) Parmesan <sup>1</sup>
- 2 (4 oz) roasted red peppers
- 8 oz tomato sauce
- 1 pkt vegetable broth concentrate
- 2 ciabatta rolls <sup>2,3</sup>

## WHAT YOU NEED

- butter <sup>1</sup>
- garlic
- olive oil
- sugar
- kosher salt & ground pepper

## TOOLS

- microplane or grater
- medium saucepan
- rimmed baking sheet

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 690kcal, Fat 39g, Carbs 72g, Protein 16g



### 1. Prep ingredients

Preheat oven to 425°F with a rack in the center.

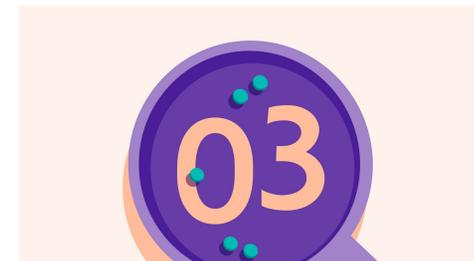
In a small bowl, set aside **2 tablespoons butter** to soften at room temperature until step 4.

Finely chop **onion**. Finely chop **2 teaspoons garlic**. Finely grate **all of the Parmesan**, if necessary.



### 2. Cook onions & peppers

Heat **2 tablespoons oil** in a medium saucepan over medium-high. Add **onions** and **all of the roasted red peppers**; cook, stirring occasionally, until softened, about 5 minutes. Add **1 teaspoon chopped garlic**; cook, stirring, until fragrant, about 1 minute.



### 3. Simmer soup

To saucepan with **veggies**, add **tomato sauce, broth concentrate, 2½ cups water, 1 teaspoon sugar, ½ teaspoon salt, and a few grinds of pepper**. Bring to a boil over high heat. Reduce heat to medium and simmer, partially covered, until reduced slightly, about 20 minutes.



### 4. Prep butter & rolls

Meanwhile, to bowl with **softened butter**, add **remaining chopped garlic** and **half of the Parmesan**; mash with a fork until evenly combined. Season to taste with **salt** and **pepper**.

Using a serrated knife, make 2 slices into **each roll**, stopping about ¾ of the way down (don't cut all the way through).



### 5. Bake rolls & serve

Gently press **butter-Parm mixture** into cuts of each **roll**. Place rolls on a rimmed baking sheet and bake on center oven rack until golden and butter is melted, 8–10 minutes. Stir **1 tablespoon butter** into **soup**; season to taste with **salt** and **pepper**.

Serve **red pepper soup** topped with **remaining Parmesan** and with **rolls** alongside for dipping. Enjoy!



### 6. Make it ahead!

Make it ALL ahead so when you get home from your crazy day, you can reheat the soup and toast up the bread for a feast in minutes.