



## Peak Season! Vegetarian Borscht

with Poppy Seed Butter & Warm Baguette



30-40min



2 Servings

Borscht is a vegetarian-friendly soup from Ukraine. Its main ingredient consists of peak season sweet, earthy beets—that's where the soup gets its bold red color. We serve our borscht hot (but it's great cold too!) garnished with a dollop of sour cream and fresh dill sprigs for a refreshing spoonful. Toasted bread smeared with poppyseed studded butter is the perfect flavor combo to complement this hearty, veggie-packed soup.



## What we send

- 1 yellow onion
- 1 carrot
- 2 potatoes
- 2 red beets
- ¼ oz fresh dill
- 14 oz cabbage blend
- 1 baguette <sup>1</sup>
- ¼ oz poppy seeds
- 2 (1 oz) sour cream <sup>7</sup>

## What you need

- 4 Tbsp butter <sup>7</sup>
- olive oil
- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)

## Tools

- medium Dutch oven or pot

## Cooking tip

It's peak season for beets, which means they're at their most delicious!

## Allergens

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

## Nutrition per serving

Calories 930kcal, Fat 37g, Carbs 131g, Protein 21g



### 1. Prep ingredients

Preheat oven to 425°F with a rack in the upper third. Set **4 tablespoons butter** out to soften. Finely chop **onion**. Scrub **carrot**, then cut into ½-inch thick rounds. Scrub **potatoes**, then quarter and cut into ½-inch pieces. Peel **beets**, then cut into ½-inch pieces. Finely chop **half of the dill fronds and stems** (reserve remaining sprigs for step 6).



### 4. Simmer borscht

Add **5 cups water** to pot with **vegetables**; season with **1½ teaspoons salt**. Cover and bring to a boil. Reduce heat to medium, then simmer, partially covered, until vegetables are tender, about 10 minutes. Stir in **2 cups cabbage blend**; cook until cabbage is tender, 5–7 minutes more. Stir in **1 teaspoon vinegar**; season to taste with **salt and pepper**.



### 2. Sauté onions

Heat **1 tablespoon oil** in a medium Dutch oven or pot over medium-high. Add **onions** and season with **salt and pepper**. Cook, stirring, until softened and browned in spots, 4–5 minutes.



### 5. Warm bread

While **borscht** simmers, place **baguette** directly on upper oven rack; bake until bread is warm and crust is lightly browned, about 5 minutes (watch closely as ovens vary). Transfer to a cutting board and cut into thick slices.



### 3. Add vegetables

Add **potatoes, beets, carrots, chopped dill**, and **2 tablespoons of the softened butter** to pot with **onions**. Season with **salt and pepper**. Cook, stirring occasionally, until butter is melted, about 2 minutes.



### 6. Season butter & serve

In a small bowl, stir to combine **remaining softened butter**, **1 teaspoon poppy seeds**, and **a pinch each of salt and pepper**.

Serve **borscht** topped with **sour cream** and **reserved dill sprigs**. Spread **poppy seed butter** on **bread** and serve alongside. Enjoy!