



## Slow Cooker Tortelloni Soup

with Spinach & Basil Pesto

 5h  2 Servings

The secret ingredient that makes this soup so good? Time! The slow cooker lets the flavors of this tomato-based soup deepen and intensify while you go about your day. When you're ready to serve, pop in cheese tortelloni, Parmesan, and spinach, then toast some bread for dipping and drizzle your bowl with basil pesto. Make sure to bring friends, because this recipe makes extra servings. (2p-plan serves 4; 4p-plan serves 8)



## What we send

- garlic
- 1 yellow onion
- 3 oz carrots
- 2 (14½ oz) cans whole peeled tomatoes
- 2 (¾ oz) Parmesan <sup>2</sup>
- 2 (9 oz) pkgs cheese tortelloni <sup>1,2,4</sup>
- 1 mini baguette <sup>3,4</sup>
- 2 (5 oz) baby spinach
- 4 oz basil pesto <sup>2</sup>

## What you need

- 3 Tbsp butter, softened <sup>2</sup>
- all-purpose flour <sup>4</sup>
- kosher salt & ground pepper
- olive oil

## Tools

- slow cooker
- microplane or grater

## Allergens

Egg (1), Milk (2), Soy (3), Wheat (4).  
May contain traces of other allergens.  
Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 750kcal, Fat 30g, Carbs 96g, Protein 29g



### 1. Prep ingredients

Finely chop **1 teaspoon garlic**. Cut **onion** into ½-inch pieces. Scrub **carrot**; halve lengthwise, then cut into ¼-inch thick half moons. Finely grate **Parmesan**, if necessary.

In a small bowl, stir to combine **3 tablespoons each of softened butter and flour**.



### 4. Toast bread

Meanwhile, preheat broiler with a rack in the upper third.

Halve **bread** and drizzle both sides with **oil**; season with **salt** and **pepper**. Place directly on upper oven rack (or transfer to a rimmed baking sheet) and broil until browned and toasted, 2-4 minutes per side (watch closely as broilers vary).



### 2. Cook soup

To slow cooker, add **onions, carrots, chopped garlic**, and **all of the tomatoes**; break up tomatoes with hands or a spoon. Add **4 cups water** and **1 teaspoons salt**; stir to combine. Add **butter-flour** mixture. Cover and cook for 6-8 hours on low heat or 3-4 hours on high heat.



### 5. Wilt spinach & serve

Stir **spinach** into **soup** in batches until just wilted. Season to taste with **salt** and **pepper**.

Serve **tortelloni soup** with **pesto** drizzled over top and with **toasted bread** alongside. Enjoy!



### 3. Cook tortelloni

Add **Parmesan** to slow cooker along with **tortelloni** and stir to combine. Cook on high heat until pasta is tender and cooked through, 10-15 minutes.



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