

DINNERLY



Creamy Tomato Minestrone with Elbow Pasta & Parmesan



20-30min



2 Servings

Chicken soup has been hogging the "good-for-the-soul" 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: Winter is here! So, we've loaded this one with veggies, beans, and the best kind of soup noodle—macaroni. We've got you covered!

WHAT WE SEND

- 4 oz elbow macaroni ²
- 2 (3 oz) carrots
- 14½ oz can whole peeled tomatoes
- 15 oz can cannellini beans
- 2 (¾ oz) Parmesan ¹
- 3 oz mascarpone ¹

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- garlic

TOOLS

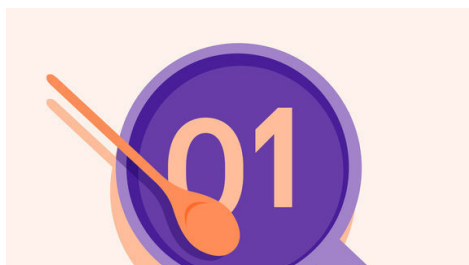
- medium pot with a lid
- colander
- box grater

ALLERGENS

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

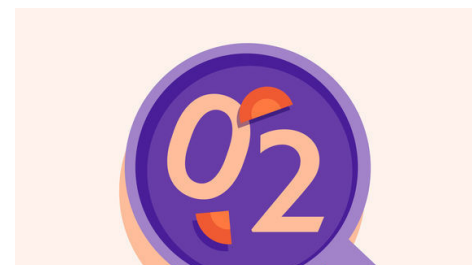
NUTRITION PER SERVING

Calories 730kcal, Fat 36g, Carbs 80g, Protein 27g



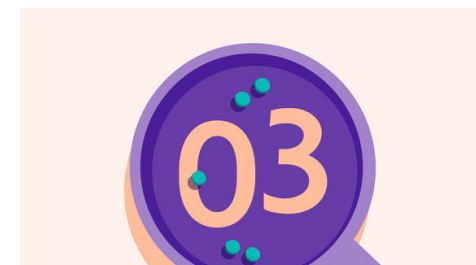
1. Cook pasta

Bring a medium pot of **salted water** to a boil. Add **pasta** and cook, stirring often to prevent sticking, until barely al dente, about 6 minutes. Drain pasta and return pot to stovetop.



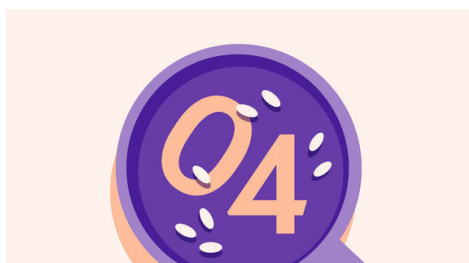
2. Prep ingredients

Meanwhile, peel and finely chop 2 **teaspoons garlic**. Scrub **carrots**, trim ends, halve lengthwise, and slice into ½-inch half-moons. Using kitchen shears, cut **tomatoes** in the can until finely chopped, if necessary. Drain and rinse **beans**. Coarsely grate **all of the Parmesan** on the large holes of a box grater, if necessary.



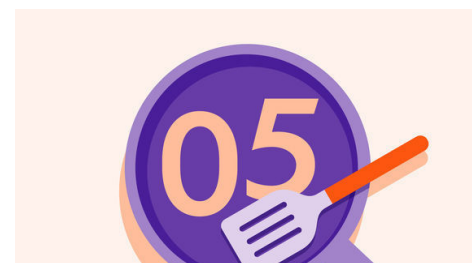
3. Sauté aromatics

Heat 1 **tablespoon oil** in same pot over medium-high. Transfer **carrots** to pot, and season with **salt** and **pepper**. Cook until crisp-tender, 3–4 minutes. Transfer **chopped garlic** to pot, and cook until fragrant, about 30 seconds.



4. Make soup

Transfer **tomatoes and their juices, beans, and 1½ cups water** to pot. Cover and bring to a boil over high, then uncover and reduce heat to medium. Simmer until beans and carrots are very tender, about 5 minutes.



5. Finish & serve

Stir **mascarpone** and **pasta** into **soup**; cook until just warm, about 1 minute. Season to taste with **salt** and **pepper**. Divide **creamy tomato minestrone** among bowls. Garnish with **Parmesan** and a **drizzle of oil**. Enjoy!



6. Add some greens!

Stir in some chopped leafy greens (we like Tuscan kale or swiss chard!) when adding the beans and tomatoes in step 4 for a hearty and healthy addition to this warming bowl of flavor. Simmer until the greens are tender, 5–8 minutes (depending on which kind of green you're using).