



FAST

ONE POT

Creamy Tortelloni Minestrone

with Beans & Kale



20-30min



2 Servings

By definition, minestrone is already chock full of veggies and goodness, but we've managed to make it even more hearty by using stuffed cheese tortelloni as the backbone to this soup. Nutritious kale, tomatoes, and beans, are scattered throughout, as well as a hint of creaminess from the velvety mascarpone served on top.

What we send

- 1 bunch kale (use half)
- 1 plum tomato
- ¾ oz piece Parmesan ¹
- 1 can mixed beans
- 2 pkts vegetable broth concentrate
- 1 pkg cheese tortelloni ^{2,1,3}
- 3 oz mascarpone cheese (use half) ¹
- garlic (use 1 large clove)

What you need

- olive oil
- kosher salt & ground pepper

Tools

- microplane or grater
- medium Dutch oven or pot with lid

Allergens

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

Nutrition per serving

Calories 874kcal, Fat 36g, Carbs 102g, Protein 41g



1. Prep kale

Strip **kale leaves** from half of the stems (save rest for own use); discard stems and finely chop leaves.



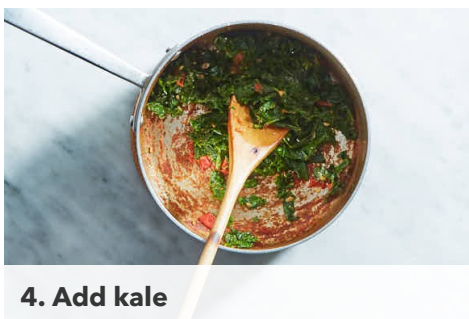
2. Prep ingredients

Peel and finely chop **1 large garlic clove**. Core **tomato**, then chop. Finely grate **Parmesan**.



3. Sauté garlic & tomato

In a medium pot or Dutch oven, heat **1 tablespoon oil** over medium-high. Add **garlic** and cook, stirring, until fragrant, about 30 seconds. Add **tomatoes** and cook, stirring occasionally, until broken down, 3-4 minutes.



4. Add kale

Add **chopped kale** and cook, stirring occasionally, until wilted, about 5 minutes.



5. Add beans & broth

Add **beans and their liquid, 3 cups water**, and **vegetable broth concentrate**. Cover and bring to a boil. Season with **1 teaspoon salt** and **several grinds of pepper**, reduce to a simmer and cook, partially covered until **kale** and **beans** are tender, 5-8 minutes.



6. Finish & serve

Add **tortelloni**, cover, and cook until tender, about 3 minutes. Stir in **half of the Parmesan** in large pinches. Season to taste with **salt** and **pepper**. Transfer **half of the mascarpone** to a bowl and stir to loosen slightly (save rest for own use). Ladle soup into bowls and garnish with **a dollop of mascarpone, remaining Parmesan, and a drizzle of olive oil**. Enjoy!