

# MARLEY SPOON



## Winter Papa al Pomodoro

with Basil & Roasted Brussels Sprouts



40min



2 Servings

This thick Italian-style soup is a love letter to the bright sweetness of summer tomatoes, thanks to the canned whole-peeled tomatoes we use. Toasted ciabatta plumps and softens in a rich broth and fresh basil leaves lend its delicate aroma for an impressive spoonful. To finish, drizzle with olive oil and sprinkle crunchy breadcrumbs overtop, and serve balsamic roasted Brussels sprouts alongside.



## What we send

- 2 ciabatta rolls 1
- 1 medium yellow onion
- garlic
- ½ oz fresh basil
- ½ lb Brussels sprouts
- 1 pkt crushed red pepper
- 1 can whole peeled tomatoes
- 1 pkt vegetable broth concentrate

## What you need

- olive oil
- kosher salt & ground pepper
- balsamic vinegar

## Tools

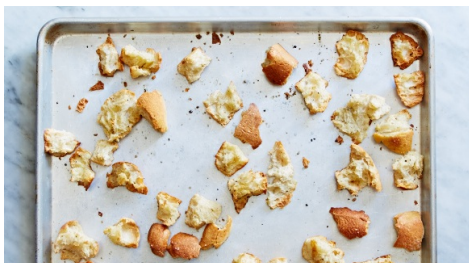
- rimmed baking sheet
- large pot

## Allergens

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

## Nutrition per serving

Calories 690kcal, Fat 39g, Carbs 77g, Protein 15g



### 1. Toast ciabatta

Preheat oven to 400°F with a rack in the center. Tear **ciabatta** into 1-inch pieces; place on a rimmed baking sheet and drizzle with **1 tablespoon oil**. Season with **salt** and **pepper**. Bake on center oven rack until golden and dry, 8-10 minutes (watch closely as ovens vary). Transfer toasted bread to a plate. Reserve baking sheet for step 3.



### 2. Prep ingredients

Meanwhile, finely chop **onion** and **1 teaspoon garlic**. Pick **basil leaves**, discarding **stems**.



### 3. Roast Brussels sprouts

Trim ends from **Brussels sprouts**, remove any outer leaves if necessary, then cut in half. Transfer Brussels sprouts to reserved rimmed baking sheet and toss with **1 tablespoon oil**; season with **salt** and **pepper**. Roast on center oven rack until browned and tender, 12-14 minutes. Remove from oven, then carefully toss with **1 teaspoon vinegar**.



### 4. Cook aromatics

Heat **3 tablespoons oil** in a medium pot over medium-high. Add **onions** and season with **salt** and **pepper**. Cook, stirring often, until softened, about 5 minutes. Add **garlic** and a **pinch of crushed red pepper** (use as much or as little as desired) and cook, stirring, until fragrant, about 1 minute.



### 5. Add tomatoes

Use kitchen shears to chop **all of the tomatoes** in their can. Add tomatoes and their juices to the pot and simmer, stirring often and continuing to break up tomatoes, about 5 minutes. Add **vegetable broth concentrate, 4 cups water, half of the basil leaves, 2 teaspoons salt**, and a **few grinds of pepper**.



### 6. Finish & serve

Bring **soup** to a boil, add **⅔ of the bread**, and stir to combine. Reduce heat to low, partially cover, and simmer until bread is soft and soup thickens, about 15 minutes. Season to taste with **salt** and **pepper**. Divide **soup** between serving bowls, drizzle with a **little oil**, and top with **remaining bread** and **basil leaves**. Serve with **Brussels sprouts**. Enjoy!