



Hearty Vegetable Soup

with Cornbread-Chive Biscuits



30min



2 Servings

This veggie-packed soup hits the spot no matter the time of the year. A tomatoey broth with aromatics creates the perfect base for sweet potatoes, green beans, and baby spinach. Dollop sour cream over top and serve tender cornmeal biscuits on the side to make it a super comforting weeknight supper.

What we send

- 3½ oz unsweetened cornbread mix ¹
- ¼ oz fresh chives
- 2½ oz corn
- 1 can whole peeled tomatoes
- 1 sweet potato
- 1 medium yellow onion
- 4 oz green beans
- garlic
- 3 oz baby spinach
- 1 oz sour cream ⁷

What you need

- neutral oil
- sugar
- kosher salt & ground pepper
- 4 Tbsp butter ⁷
- ¼ c milk ⁷

Tools

- rimmed baking sheet
- medium Dutch oven or pot

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Calories 700kcal, Fat 29g, Carbs 102g, Proteins 14g



1. Prep biscuits

Preheat oven to 400°F with a rack in the center. Lightly **oil** a rimmed baking sheet. In a medium bowl, combine **cornbread mix**, **1½ teaspoons sugar**, and **a pinch each of salt and pepper**. Cut **2 tablespoons butter** into small pieces, then rub butter into dry ingredients with your fingers until it is in pea-sized pieces. Finely chop **chives**.



2. Bake biscuits

Add **corn**, **half of the chopped chives**, and **¼ cup milk** to bowl with **cornbread mixture**, gently stirring together until just combined. Shape 4 (about ¼-cup each) biscuits directly onto prepared baking sheet. Bake on center oven rack until deeply golden, 15-17 minutes.



3. Prep vegetables

While **biscuits** bake, cut **tomatoes** directly in can with kitchen shears until finely chopped. Scrub **sweet potato** (peel, if desired), then cut into ¾-inch pieces. Trim **green beans**, then cut into 1-inch pieces. Finely chop **onion**. Finely chop **1 teaspoon garlic**.



4. Sauté aromatics

Heat **2 tablespoons butter** in a medium Dutch oven or pot over medium-high. Add **onions**, **sweet potatoes**, and **a pinch each of salt and pepper**; cook, stirring, until onions are softened, about 4 minutes. Stir in **chopped garlic** and cook until fragrant, about 30 seconds.



5. Cook soup


Add **tomatoes** and **2¼ cups water**, then season with **1 teaspoon salt** and **a few grinds of pepper**. Cover and bring to a boil over high heat, then reduce heat to medium-high, uncover, and cook until **sweet potatoes** are easily pierced with a knife, 3-4 minutes. Stir in **green beans** and cook until crisp-tender, about 3 minutes.



6. Finish & serve

Coarsely chop **spinach**, then stir into **soup** and cook until just wilted, about 1 minute. Season to taste with **salt** and **pepper**. Transfer **sour cream** to a small bowl, then season to taste with **salt** and **pepper**. Serve **vegetable soup** topped with **sour cream** and **remaining chopped chives**, and with **cornmeal and chive biscuits** alongside. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com     **#marthaandmarleyspoon**