



Winter Tomato Soup

with Beans & Farro



20-30min



2 Servings

What we send

- 1 can whole peeled tomatoes
- 1 pkt crushed red pepper
- 1 can cannellini beans
- 1 oz sherry vinegar
- 1 pkt vegetable broth concentrate
- 10 oz ready to heat farro ¹
- ¼ oz fresh basil

What you need

- olive oil
- kosher salt & ground pepper

Tools

- small saucepan
- rimmed baking sheet
- medium saucepan
- immersion blender, food processor, or blender

Allergens

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

Nutrition per serving



1. Prep tomatoes

Preheat broiler with rack 6-inches from heat source. Empty tomatoes and their sauce onto a rimmed baking sheet. Smash roughly with the back of a spoon and mix with 2 tbsp oil a pinch of crushed red pepper (use more or less depending on heat preference), and season with salt and pepper.



2. Broil tomatoes

Place baking sheet on rack and broil until tomatoes are charred, about 15 minutes.



3. Add water & basil

Remove baking sheet from oven and scrape tomatoes and juices into a blender. Add 2 cups water, broth packet, and leaves from basil (reserving a few for garnish) sprig.



4. Make soup

Purée soup until smooth. Season to taste with salt and pepper.



5. Drain beans

Rinse and drain beans.



6. Add beans

Pour soup into a medium saucepan. Add farro and beans to soup and cook for 5 minutes. Season with salt, 1 tsp sugar, and 1 tsp vinegar. Serve soup topped with a drizzle of oil and reserved basil leaves. Enjoy!