

MARLEY SPOON



Winter Papa al Pomodoro

with Basil & Roasted Brussels Sprouts



40min



2 Servings

This thick Italian-style soup is a love letter to vibrant tomatoes picked at peak freshness, thanks to the canned whole-peeled tomatoes we use. Fresh basil adds natural sweetness and toasty ciabatta croutons serve as the perfect vehicle for soaking up the rich, flavorful broth. To finish, drizzle with olive oil and serve alongside balsamic roasted Brussels sprouts.

What we send

- 2 ciabatta rolls ¹
- 1 yellow onion
- garlic
- ¼ 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

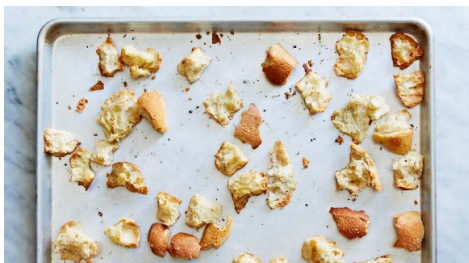
- rimmed baking sheet
- medium pot

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.



4. Cook aromatics

Heat **3 tablespoons oil** in a medium pot over medium-high. Add **onions** and **a pinch each of 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); cook, stirring, until fragrant, about 1 minute.



2. Prep ingredients

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



5. Add tomatoes

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



3. Roast Brussels sprouts

Trim ends from **Brussels sprouts**, remove any outer leaves if necessary, then cut in half. Transfer Brussels sprouts to reserved 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 balsamic vinegar**.



6. Finish & serve

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