



# Minestrone-Inspired Tortellini Soup

with Cheesy Croutons

Veggie

30 Minutes



**CUSTOM RECIPE**  
This is a Custom Recipe. If you chose to add bacon, simply follow the instructions on the back of this card and you're set. Happy cooking!



Cheese Tortellini



Bacon



Crushed Tomatoes



Italian Seasoning



Mirepoix



Vegetable Broth Concentrate



Garlic, cloves



Ciabatta Roll



Parmesan Cheese, shredded



Tomato Sauce Base



Baby Spinach



Green Peas



Garlic Salt

HELLO MINISTRONE

A bountiful veggie soup with Italian origins!

## Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

## Bust out

Baking sheet, measuring spoons, parchment paper, measuring cups, large pot

## Ingredients

	2 Person	4 Person
Cheese Tortellini	350 g	700 g
Bacon	100 g	200 g
Crushed Tomatoes	370 ml	796 ml
Italian Seasoning	1 tbsp	2 tbsp
Mirepoix	113 g	227 g
Vegetable Broth Concentrate	2	4
Garlic, cloves	2	4
Ciabatta Roll	1	2
Parmesan Cheese, shredded	¼ cup	½ cup
Tomato Sauce Base	2 tbsp	4 tbsp
Baby Spinach	56 g	113 g
Green Peas	56 g	113 g
Garlic Salt	1 tsp	2 tsp
Sugar*	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

## Contact

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## 1 Prep

- Peel, then mince or grate **garlic**.
- Roughly chop **spinach**.

If you've opted to add **bacon**, cut strips in half crosswise. Heat a large pot over medium-high heat. When hot, add **bacon**. Cook, stirring occasionally, until crispy, 5-7 min. \*\* Using a slotted spoon, transfer **bacon** to a paper towel-lined plate, reserving **bacon fat** in the pot. Set aside. Use the pot with **bacon fat** to cook soup. Do not add **oil** to cook **veggies**.



## 4 Finish soup

- Once boiling, add **tortellini** to the pot, then reduce heat to medium.
- Cook, still covered, stirring occasionally and scraping **any browned bits** from the bottom of the pot, until **tortellini** is tender, 2-3 min.
- Season with **salt** and **pepper**, to taste.



## 2 Cook veggies

- Heat a large pot over medium-high heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **mirepoix**, **peas** and **1 tsp sugar** (dbl for 4 ppl). Season with **salt** and **pepper**.
- Cook, stirring often, scraping **any browned bits** from the bottom of the pot, until **veggies** are tender-crisp, 4-5 min.



## 5 Make cheesy croutons

- Meanwhile, cut **ciabatta** into 1-inch pieces.
- Add **ciabatta pieces**, **remaining garlic salt** and **½ tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **pepper**, then toss to coat.
- Sprinkle **half the Parmesan** over top.
- Toast in the **middle** of the oven, stirring halfway through, until lightly-golden, 6-8 min.



## 3 Start soup

- Add **garlic** and **tomato sauce base** to the pot with **veggies**. Cook, stirring often, until fragrant, 1 min.
- Add **3 cups water** (dbl for 4 ppl), **Italian Seasoning**, **half the garlic salt**, **broth concentrate** and **crushed tomatoes**. Stir to combine.
- Cover and bring to a boil over high.



## 6 Finish and serve

- Add **spinach** to the pot with **soup**. Stir carefully to wilt, 1 min.
- Divide **soup** between bowls.
- Top with **cheesy croutons** and **remaining Parmesan**.

Sprinkle **bacon** over **soup**.

## Dinner Solved!