



# Minestrone Tortellini Soup

with Cheesy Croutons

Veggie 30 Minutes



Cheese Tortellini



Crushed Tomatoes



Italian Seasoning



Carrot



Vegetable Broth Concentrate



Garlic, cloves



Ciabatta Roll



Parmesan Cheese, shredded



Tomato Sauce Base



Yellow Onion



Green Beans



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, vegetable peeler, measuring spoons, parchment paper, measuring cups, large pot

## Ingredients

	2 Person	4 Person
Cheese Tortellini	350 g	700 g
Crushed Tomatoes	370 ml	740 ml
Italian Seasoning	1 tbsp	2 tbsp
Carrot	170 g	340 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
Yellow Onion	56 g	113 g
Green Beans	170 g	340 g
Garlic Salt	1 tsp	2 tsp
Sugar*	1 tsp	2 tsp
Oil*		

Salt and Pepper\*

\* Pantry items

## 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.*

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## Prep

Peel, then cut **carrot** into ¼-inch pieces. Trim **green beans**, then cut into 1-inch pieces. Peel, then cut **half the onion** into ¼-inch pieces (whole onion for 4 ppl). Peel, then mince or grate **garlic**.



## Add tortellini

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, 4-5 min. Season with **salt** and **pepper**.



## Start minestrone

Heat a large pot over medium-high heat. When hot, add ½ **tbsp oil** (dbl for 4 ppl), then **onions, carrots, green beans** 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 **carrots** are tender-crisp, 4-5 min.



## Make croutons

While **minestrone** cooks, cut **ciabatta** into 1-inch pieces. Add **ciabatta, 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.



## Cook minestrone

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 heat.



## Finish and serve

Divide **tortellini minestrone** between bowls. Top with **cheesy croutons** and **remaining Parmesan**.

## Dinner Solved!