



# Minestrone Tortellini Stew











with Cheesy Croutons

Veggie 30 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!

-  Cheese Tortellini
-  Crushed Tomatoes
-  Green Beans
-  Italian Seasoning
-  Carrot
-  Vegetable Broth Concentrate
-  Garlic
-  Ciabatta Roll
-  Parmesan Cheese
-  Tomato Sauce
-  Onion, chopped

## Start here

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

## Bust Out

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

## Ingredients

	2 Person	4 Person
Cheese Tortellini	250 g	500 g
Crushed Tomatoes	398 ml	796 ml
Green Beans	170 g	340 g
Italian Seasoning	1 tbsp	2 tbsp
Carrot	170 g	340 g
Vegetable Broth Concentrate	2	4
Garlic	6 g	12 g
Ciabatta Roll	1	2
Parmesan Cheese	¼ cup	½ cup
Tomato Sauce	2 tbsp	4 tbsp
Onion, chopped	56 g	113 g
Sugar*	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

\* Pantry items

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen 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 **carrots** into ¼-inch pieces. Trim **beans**, then cut into 1-inch pieces. Peel, then mince or grate **garlic**.



## Start minestrone

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



## Cook minestrone

Add **garlic** and **tomato sauce** to the pot with **veggies**. Cook, stirring often, until fragrant, 1 min. Add **Italian seasoning, broth concentrates, crushed tomatoes**, and **3 cups water** (dbl for 4 ppl). Stir together. Cover and bring to a boil over high heat.



## Cook tortellini

Once boiling, add **tortellini** to the pot and reduce the heat to medium. Cook, still covered, stirring occasionally, scraping up any **browned bits** from the bottom of the pot, until **tortellini** is tender, 4-5 min. Season with **salt** and **pepper**.



## Make croustons

While the **soup** cooks, cut **ciabatta** into 1-inch pieces. Toss **ciabatta** with ½ **tbsp oil** (dbl for 4 ppl) on a parchment-lined baking sheet. Season with **salt** and **pepper**. Sprinkle over **half the Parmesan**. Toast in the **middle** of the oven, stirring halfway through cooking, until lightly golden, 5-6 min.



## Finish and serve

Divide the **tortellini minestrone** between bowls. Top with the **cheesy croustons** and **remaining Parmesan cheese**.

## Dinner Solved!