



KALE GRILLED CHEESE SANDWICH

with Tomato Basil Soup



HELLO

TOMATO BASIL SOUP

Forget slow simmering: thanks to flavorful, ready-made marinara, this side comes together in a flash.

PREP: 10 MIN | **TOTAL: 40 MIN** | **CALORIES: 790**



Yellow Onion



Kale



Whole Wheat Bread
(Contains: Wheat)



Veggie Stock
Concentrate



Basil



Fresh Mozzarella
(Contains: Milk)



Marinara Sauce



Sour Cream
(Contains: Milk)

START STRONG

Take your butter out of the fridge before getting started so that it's soft and spreadable by the time you get to step 4.

BUST OUT

- Large pan
- Paper towel
- Medium pot
- Oil (4 tsp | 8 tsp)
- Sugar (1 tsp | 2 tsp)
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Yellow Onion 1 | 2
- Basil ½ oz | 1 oz
- Kale 4 oz | 8 oz
- Fresh Mozzarella 4 oz | 8 oz
- Whole Wheat Bread 4 Slices | 8 Slices
- Marinara Sauce 14 oz | 14 oz
- Veggie Stock Concentrate 1 | 2
- Sour Cream 4 TBSP | 8 TBSP

HELLO WINE



PAIR WITH

Pique-Nique Pays d'Oc
Chardonnay, 2016

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HelloFRESH



1 COOK ONION

Wash and dry all produce. Halve and peel **onion**, then thinly slice. Mince a few slices until you have ¼ cup minced onion and set aside. Heat a large drizzle of **oil** in a large pan over medium heat. Add sliced onion and cook, stirring, until soft and browned, 12-14 minutes. Stir in **1 tsp sugar** and cook 1 minute more. Season with **salt** and **pepper**.



4 MAKE SANDWICHES

Spread ½ **TBSP butter** on one side of a slice of **bread**. Repeat with remaining bread. Place two slices buttered-side down on your surface. Top with **mozzarella, kale, onion, and whole basil leaves**. Top with remaining bread, buttered-side up. Place in pan used for kale over medium heat. Cook until toasted and melty, 4-5 minutes per side. **TIP:** Press down gently with a spatula to help sandwiches toast evenly.



2 PREP

While onion cooks, pick **basil** leaves from stems; discard stems. Finely chop half the leaves. Remove and discard large ribs and stems from **kale**; cut or tear leaves into bite-size (roughly 1-inch) pieces. Thinly slice **mozzarella**.



5 MAKE SOUP

Meanwhile, heat a drizzle of **oil** in a medium pot over medium-high heat. Add **minced onion** and cook, stirring, until softened, 3-4 minutes. Pour in **marinara sauce, 1½ cups water, and stock concentrate**. Stir to combine. Bring to a boil, then lower heat and reduce to a gentle simmer. Season with **salt** and **pepper**.



3 COOK KALE

Remove **onion** from pan and set aside. Carefully wipe out pan with a paper towel. Heat a drizzle of **oil** in same pan over medium heat. Add **kale** and cook, tossing, until wilted and tender, about 4 minutes. Remove from pan and set aside.



6 FINISH AND SERVE

Remove pot with **soup** from heat and stir in **chopped basil**. Divide soup between bowls and dollop with **sour cream**. Cut **sandwiches** in half and serve with soup. **TIP:** Dip the sandwiches into the soup as you're eating to get the best of both worlds.

SLAM DUNK!

A soup-and-sandwich combo means double-dipping is a must.

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