



# VEGETABLE MINESTRONE SOUP

with Parmesan Garlic Bread



## HELLO CANNELLINI BEANS

These large kidney-shaped beans are prized in Italian cooking, and for good reason. Their incredibly creamy texture is stellar in soups and stews.

**PREP: 10 MIN** | **TOTAL: 30 MIN** | **CALORIES: 930**



Carrot



Scallions



Cannellini Beans



Celery Salt



Crushed Tomatoes



Ciabatta Bread  
(Contains: Wheat)



Yellow Onion



Garlic



Italian Seasoning



Macaroni Pasta  
(Contains: Wheat)



Veggie Stock Concentrates



Parmesan Cheese  
(Contains: Milk)

## START STRONG

Yes, we want you to slightly undercook your pasta in step 3. It will continue to cook with the veggies in the next step. (No mushiness allowed!)

## BUST OUT

- 2 Large pots
- Peeler
- Strainer
- Baking sheet
- Butter (2 TBSP | 4 TBSP)  
(Contains: Milk)
- Olive oil (4 tsp | 8 tsp)

## INGREDIENTS

Ingredient **2-person** | **4-person**

- |                             |                     |
|-----------------------------|---------------------|
| • Carrot                    | 1   2               |
| • Yellow Onion              | 1   2               |
| • Scallions                 | 2   4               |
| • Garlic                    | 2 Cloves   4 Cloves |
| • Cannellini Beans          | 13.4 oz   26.8 oz   |
| • Italian Seasoning         | 1 TBSP   2 TBSP     |
| • Celery Salt               | 1 tsp   2 tsp       |
| • Macaroni Pasta            | 6 oz   6 oz         |
| • Crushed Tomatoes          | 13.76 oz   27.52 oz |
| • Veggie Stock Concentrates | 2   4               |
| • Ciabatta Bread            | 1   2               |
| • Parmesan Cheese           | ¼ Cup   ½ Cup       |

## WINE CLUB

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**1 PREP** Bring a large pot of **salted water** to boil. Bring **1 TBSP butter** to room temperature. **Wash and dry all produce.** Peel and halve **carrot** lengthwise; thinly slice crosswise. Halve, peel, and dice **onion**. Trim, then thinly slice **scallions**, separating whites from greens. Mince **1 clove garlic**. Drain **beans**.



**4 MAKE SOUP** Meanwhile, adjust rack to top position and preheat broiler to high. (**TIP:** If you have a toaster oven, use it instead!) Add **tomatoes, stock concentrates, and 2 cups water** to pot with **vegetables**. Bring to a boil, then reduce heat to a simmer. Stir in **beans** and simmer until vegetables and beans are tender, 8-10 minutes. Stir in **pasta** and reserved **pasta cooking water**. Simmer until pasta is al dente, 2-3 minutes. Season with **salt** and **pepper**.

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**2 COOK VEGETABLES** Heat a large drizzle of **olive oil** in another large pot over medium-high heat. Add **carrot** and **onion**. Cook, stirring, until slightly softened, 4-6 minutes. Add another large drizzle of olive oil. Stir in **scallion whites, minced garlic, Italian seasoning, and celery salt**. Cook until fragrant, 1-2 minutes.



**5 MAKE GARLIC BREAD** Halve remaining **garlic clove**. Halve **ciabatta** (as if you were making a sandwich). Place on a baking sheet or piece of foil and toast under broiler (or in toaster oven) until golden brown and crisp, 2-3 minutes. Rub with cut sides of garlic, then spread with softened **butter**, sprinkle with half the **Parmesan**, and season with **salt** and **pepper**. Return to oven and broil until cheese has melted, about 1 minute. Halve each piece diagonally.



**3 COOK PASTA** Once water is boiling, add half the **pasta** to pot (use remaining pasta as you like). Cook until just shy of al dente, 9-11 minutes. Reserve **1 cup pasta cooking water**, then drain well and set aside.



**6 FINISH AND SERVE** Stir **1 TBSP butter** into **soup** until melted. Taste and season with **salt** and **pepper**. Divide soup between bowls. Sprinkle with **scallion greens** and remaining **Parmesan**. Serve with **garlic bread** for dipping.

## CHEESY!

Parm takes garlic bread to a whole new level.

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