



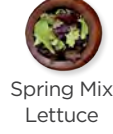
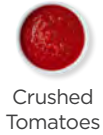
RED HOT TOMATO SOUP

with Cheesy Naan Flatbreads and Salad



HELLO
CHEESY NAAN FLATBREADS
 The ultimate toasty treat for dunking into soup

PREP: 5 MIN | TOTAL: 30 MIN | CALORIES: 850



START STRONG

Crushed tomatoes tend to splatter as they simmer. Adjust the heat so that they don't bubble too aggressively, and give the soup a stir every now and then to keep things in check.

BUST OUT

- Medium pot
- Medium bowl
- Small bowl
- Baking sheet
- Olive oil (4 tsp | 7 tsp)
- Sugar (1 tsp | 2 tsp)
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Yellow Onion 1 | 2
- Garlic 2 Cloves | 4 Cloves
- Lemon 1 | 2
- Crushed Tomatoes 13.76 oz | 27.52 oz
- Veggie Stock Concentrate 1 | 2
- Mini Naan Flatbreads 4 | 8
- Mozzarella Cheese ½ Cup | 1 Cup
- Sour Cream 6 TBSP | 12 TBSP
- Chili Flakes 1 tsp | 2 tsp
- Spring Mix Lettuce 2 oz | 4 oz
- Sunflower Seeds 1 oz | 2 oz

HELLO WINE



PAIR WITH
Le Rusé Renard Pays d'Oc
Cabernet Franc, 2016

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)

HelloFRESH



1 PREHEAT, PREP, AND COOK ONION

Wash and dry all produce. Adjust rack to upper position and preheat oven to 450 degrees. Halve, peel, and finely dice **onion**. Mince **garlic**. Halve **lemon**. Melt **1 TBSP butter** in a medium pot over medium-high heat. Add onion and half the garlic. Cook, stirring often, until softened, about 5 minutes.



4 SEASON SOUP

Once soup is thickened, set aside off heat and let cool slightly. Season generously with **salt** and **pepper**. Stir in **1 tsp sugar**, half the **sour cream**, and a pinch of **chili flakes** (to taste). Taste and season again with salt and pepper. **TIP:** If soup tastes sharp, add another ½ tsp sugar.



2 SIMMER SOUP

Season **onion** with **salt** and **pepper**, then stir **tomatoes**, **1½ cups water**, and **stock concentrate** into pot. Bring to a boil, then lower heat and reduce to a simmer. Cook until thickened, 8-10 minutes. Meanwhile, place **1 TBSP butter** and remaining **garlic** in a small, microwave-safe bowl. Heat in microwave until melted, about 30 seconds.



5 TOSS SALAD

Place **lettuce**, **sunflower seeds**, **1 TBSP olive oil**, and a squeeze or two of **lemon** (to taste) in a medium bowl. Toss to combine. Season with **salt** and **pepper**.



3 TOAST NAANS

Place **naans** on a lightly oiled baking sheet. Brush or drizzle all over with **garlic butter**. Season with **salt** and **pepper**. Bake in oven until lightly toasted, 4-5 minutes. Sprinkle naans with **mozzarella**, then return sheet to oven and continue baking until naans are crisp and mozzarella melts, about 3 minutes more.



6 FINISH AND SERVE

Cut **naans** in half. Divide **soup** between bowls and dollop with remaining **sour cream**. Sprinkle with a pinch of **chili flakes** (to taste). Serve soup with naans and **salad** to the side. **TIP:** Dunk the naans into the soup to get the best of both worlds.

DELISH!

Soup and salad just got a homemade upgrade.

Share your #HelloFreshPics with us! | (800) 733-2414 [HelloFresh.com](https://www.hellofresh.com) | hello@hellofresh.com

WK8NJ-9