

# Tuscan Ribollita Soup

*with Lacinato Kale & Soft-Boiled Eggs*

In the Middle Ages, Tuscans invented ribollita—later to become one of the region's most popular dishes—by thickening their vegetable soup with bread. Our ribollita is brimming with white beans, Lacinato kale (a Tuscan favorite) and more. We're finishing it with sourdough, which breaks down in the heat and adds satisfying body to the savory tomato broth. And we're topping off each bowl with a velvety, soft-boiled egg. What's more, ribollita is just as delicious the next day—its name (meaning “reboiled”) attests to that!



## Ingredients

- 4 Farm Eggs
- 1 Sourdough Bread Boule
- 1 28-Ounce Can Crushed Tomatoes
- 1½ Cups Cannellini Beans
- 4 Cloves Garlic
- 2 Carrots
- 2 Stalks Celery
- 1 Bunch Lacinato Kale
- 1 Red Onion
- 1 Bunch Parsley

## Knick Knacks

- ⅓ Cup Grated Parmesan Cheese

Makes 4 Servings

About 500 Calories Per Serving

Prep Time: 15 min | Cook Time: 25 to 35 min





# Instructions

For cooking tips & tablet view, visit [blueapron.com/recipes/fp192](https://blueapron.com/recipes/fp192)

1



## Prepare the ingredients:

Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Peel and mince the garlic. Peel and small dice the carrots and onion. Small dice the celery. Remove and discard the kale stems; thinly slice the leaves. Drain and rinse the beans. Medium dice the bread. Pick the parsley leaves off the stems; discard the stems and thinly slice the leaves.

2



## Start the soup:

In a large pot, heat 1 tablespoon of olive oil on medium-high until hot. Add the **garlic, carrots, celery, kale** and **onion**; season with salt and pepper. Cook, stirring occasionally, 3 to 5 minutes, or until softened and fragrant.

3



## Add the beans & liquids:

Add the **beans, crushed tomatoes** and **6 cups of water** to the pot of vegetables; season with salt and pepper. Heat to boiling on high. Once boiling, reduce the heat to medium. Simmer, stirring occasionally, 6 to 8 minutes, or until the liquid is slightly reduced in volume.

4



## Finish the soup:

Add the **bread** to the pot of soup; season with salt and pepper. Simmer, stirring occasionally, 12 to 14 minutes, or until thickened and thoroughly combined. Remove from heat and season with salt and pepper to taste.

5



## Cook the eggs:

While the soup simmers, carefully add the **eggs** to the medium pot of boiling water. Cook for exactly 6 minutes. Drain thoroughly and rinse under cold water for 30 seconds to stop the cooking process; place in a small bowl with enough cold water to cover the eggs. When cool enough to handle, carefully peel the eggs.

6



## Serve your dish:

Divide the **finished soup** between 4 bowls. Top each with a **cooked egg**; season with salt and pepper. Garnish with the **parsley** and **cheese**. Enjoy!