

White Bean & Vegetable Soup

with Atlas Carrots & Garlic Bread

Tonight's comforting vegetable soup takes inspiration from traditional Italian minestrone. At its heart is the classic Italian aromatic trio of onions, celery and carrots, or "soffrito," which gets a unique twist from petite, round atlas carrots. To achieve the rustic soup's characteristic heartiness, we're adding mashed beans and ditalini pasta—perfectly complementing the satisfying crunch of our oven-toasted garlic bread. (Mashing your cannellini beans more finely will result in a thicker soup, so feel free to adjust it for your tastes.) For a bit of cool-weather flair, we're topping the soup off with woody pan-fried rosemary.

Blue Apron Wine Pairings

Viale Sangiovese, 2015

Hilliard Bruce Pinot Noir, 2013



Ingredients

- 4 Ounces Ditalini Pasta
- 1 Small Baguette
- 1½ Cups Cannellini Beans
- 6 Atlas Carrots
- 4 Cloves Garlic
- 1 Stalk Celery
- 1 Yellow Onion
- ½ Bunch Collard Greens
- 1 Bunch Rosemary

Knick Knacks

- 2 Tablespoons Grated Parmesan Cheese
- ¼ Teaspoon Crushed Red Pepper Flakes

Makes: 2 servings

Prep Time: 15 minutes | **Cook Time:** 30–40 minutes

Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/1020

1



Prepare the ingredients:

Preheat the oven to 450°F. Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Halve the baguette horizontally. Peel and small dice the onion. Peel the carrots; small dice. Small dice the celery. Peel and mince the garlic. Drain and rinse the beans; transfer to a medium bowl. Using a fork, roughly mash the beans to your desired consistency. Remove and discard the collard green stems; roughly chop the leaves. Pick the rosemary leaves off the stems; discard the stems.

2



Cook the pasta:

Add the **pasta** to the pot of boiling water. Cook 8 to 9 minutes, or until al dente (still slightly firm to the bite). Reserving **½ cup of the pasta cooking water**, drain thoroughly. Rinse and wipe out the pot.

3



Start the soup:

In the same pot, heat 1 tablespoon of olive oil on medium-high until hot. Add the **onion, celery, carrots** and **half the garlic**; season with salt and pepper. Cook, stirring occasionally, 4 to 6 minutes, or until slightly softened. Add the **beans, collard greens** and **up to ¾ of the red pepper flakes**, depending on how spicy you'd like the dish to be. Cook, stirring occasionally, 1 to 2 minutes, or until thoroughly combined. Add the **reserved pasta cooking water** and **1½ cups of water**; simmer, stirring occasionally, 12 to 14 minutes, or until the collard greens have softened and the liquid has thickened. Season with salt and pepper.

4



Make the garlic bread:

While the soup simmers, in a medium pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add the **remaining garlic** and **as much of the remaining red pepper flakes as you'd like**, depending on how spicy you'd like the garlic bread to be; season with salt and pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until fragrant. Remove from heat. Place the **baguette** on a sheet pan, cut sides up; evenly drizzle with the olive oil-garlic mixture. Evenly top with **¾ of the cheese**. Toast in the oven 9 to 11 minutes, or until golden brown. Remove from the oven. Wipe out the pan.

5



Fry the rosemary:

While the garlic bread toasts, in the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **rosemary** and cook, stirring frequently, 1 to 2 minutes, or until crispy and fragrant. Transfer to a paper towel-lined plate; immediately season with salt and pepper.

6



Finish the soup & plate your dish:

Add the **cooked pasta** to the pot; cook, stirring occasionally, 1 to 2 minutes, or until heated through. Season with salt and pepper to taste. Divide the finished soup between 2 bowls. Garnish with the **remaining cheese**, a drizzle of olive oil and as much of the **fried rosemary** as you'd like. Serve with the **garlic bread**. Enjoy!