



Italian Kale & Risoni Soup

with Homemade Garlic Bread

Grab your Meal Kit
with this symbol



Red Onion



Carrot



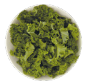
Celery



Rosemary



Garlic



Kale



Diced Tomatoes



Risoni



Chilli Flakes
(Optional)



Vegetable Stock



Bake-At-Home
Ciabatta



Basil



Shaved Parmesan
Cheese



Hands-on: **30-35** mins
Ready in: **35-45** mins



Spicy (optional
chilli flakes)

We love hearty soups that make us feel cosy and nurtured, just like this flavoursome bowl of goodness. Packed with veggies and risoni and teamed with an easy side of garlic bread, it's a sure-fire cure for any winter blues.

Pantry items

Olive Oil, Butter, Sugar

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Large pot or saucepan · Oven tray lined with baking paper

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
butter*	40g	80g
red onion	1	2
carrot	1	2
celery	1 stalk	2 stalks
rosemary	1 bunch	1 bunch
garlic	3 cloves	6 cloves
kale	1 bag	2 bags
diced tomatoes	1 tin	2 tins
water*	2¼ cups	4½ cups
risoni	1 packet	2 packets
chilli flakes (optional)	pinch	pinch
vegetable stock	2 cubes	4 cubes
bake-at-home ciabatta	1	2
sugar*	½ tsp	1 tsp
basil	1 punnet	1 punnet
shaved Parmesan cheese	1 packet (30g)	2 packets (60g)

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	2810kJ (671Cal)	486kJ (116Cal)
Protein (g)	21.7g	3.8g
Fat, total (g)	22.8g	3.9g
- saturated (g)	14.6g	2.5g
Carbohydrate (g)	85.6g	14.8g
- sugars (g)	19.7g	3.4g
Sodium (g)	1440mg	248mg

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



1. Get prepped

Preheat the oven to **220°C/200°C fan-forced**. Remove the **butter** from the fridge (to help it soften for the garlic bread). Finely chop the **red onion, carrot** (unpeeled) and **celery**. Pick and finely chop the **rosemary** leaves. Finely chop the **garlic** (or use a garlic press). Thinly slice the **kale**, discarding any larger pieces of stalk.

TIP: Run your fingers down the rosemary stalk to remove the leaves easily.



4. Make the garlic bread

While the soup is simmering, cut the **bake-at-home ciabatta** into 2cm-thick slices, cutting almost to the base but not the whole way through. In a small bowl, place **1/2** the **butter** and the **remaining garlic** and mash together with a fork. Season with **salt** and **pepper**. Spread the **garlic butter** onto each slice of **ciabatta**, then bake on an oven tray lined with baking paper until warmed through, **5-10 minutes**.



2. Start the soup

In a large pot or saucepan, heat a **good drizzle** of **olive oil** over a medium-high heat. Add the **onion, carrot, celery** and a **pinch** of **salt** and cook, stirring, until tender, **5-6 minutes**. Add the **rosemary** and **1/2** the **garlic** and cook until fragrant, **1 minute**.



3. Simmer the soup

Add the **diced tomatoes, water, risoni**, a **pinch** of **chilli flakes** (if using) and crumble in the **vegetable stock** cubes. Stir to combine, then bring to the boil. Reduce the heat to medium and simmer until the soup has thickened and the risoni is tender, **10 minutes**.



5. Finish the soup

Stir the chopped **kale** through the soup until wilted, **2 minutes**. Stir through the remaining **butter**, the **sugar** and tear in the **basil** leaves (reserve some for garnish). Season to taste with **salt** and **pepper**.



6. Serve up

Divide the Italian veggie and risoni soup between bowls and top with the **shaved Parmesan cheese** and reserved basil leaves. Serve with the homemade garlic bread.

Enjoy!