

MARLEY SPOON



Easy minestrone with cherry tomatoes

and garlic-herb bread on the side



ca. 30min



4 Portionen

Was du von uns bekommst

- 1 Pck. Knoblauch-Kräuter-Gewürzmischung
- 2 Baguettebrötchen ²
- 1 unbehandelte Zitrone
- 20g Petersilie
- 2 Pck. sardische Minestrone ^{1,2}
- 2 Dosen Kirschtomaten
- 4 Pck. Hartkäse, gehobelt ³

Was du zu Hause benötigst

- 3EL Butter ³
- 90ml Olivenöl
- 5g Salz

Küchenutensilien

- Backofen
- Backblech und Backpapier
- großer Topf
- Wasserkocher
- Messbecher
- Küchenreibe
- Zitruspresse

Vergiss nicht, das Gemüse vor der Zubereitung gründlich zu waschen, insbesondere grünes Blattgemüse und Salate.

Allergene

Sellerie (1), Gluten (2), Milch (3). Kann Spuren von anderen Allergenen enthalten.

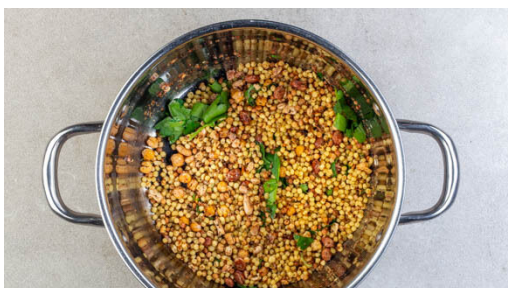
Nährwertangaben pro Portion

Energie 818kcal, Fett 36.6g, Kohlenhydrate 94.9g, Eiweiß 24.1g



1. Make garlic-herb butter

Preheat the oven to 180°C (160°C fan). While the oven heats up, put 3Tbsp of butter in a heatproof bowl and place for 3-4min. into the oven to soften. Then, using a fork, mix the garlic-herb mix and a large pinch of salt into the softened butter. Bring 1.6L water to a boil in a kettle.



4. Start the soup

Heat up 6Tbsp olive oil in a large pot on medium-low heat. Add the contents of the minestrone soup package and toast it for ca. 30sec. Then add the parsley and ½tsp of salt, reserving some of the parsley for garnishing.



2. Bake the bread

Cut slits diagonally along the length of the bread. Fill the slits of the bread with some of the garlic-herb butter and spread the rest on top. Bake on a parchment-lined baking tray for ca. 10min. until the bread becomes crispy.



5. Cook the soup

Carefully add the hot water from the kettle and the tinned cherry tomatoes to the pot. Turn up the heat to medium-high and bring the soup to a strong simmer. Cook for 13-15min.



3. Prepare the ingredients

Meanwhile, zest, then halve and juice the lemon. Finely chop the parsley.



6. Slice the bread

Slice the bread. Refine the soup to taste with the lemon zest, juice and salt. Add more water for a more liquid soup, if you want. Garnish the soup with the cheese and the reserved parsley and serve with the bread on the side.