



# One-Pot Chorizo & Cannellini Bean Soup

with Ciabatta Toast & Pesto Topping

KID FRIENDLY

Grab your meal kit with this number

20



Mild Chorizo



Cannellini Beans



Thyme



Bake-At-Home Ciabatta



Soffritto Mix



Passata



Chicken-Style Stock Powder



Baby Spinach Leaves



Basil Pesto



Chicken Breast



Chicken Breast

Prep in: 10-20 mins  
Ready in: 15-25 mins

Eat Me First

This one-pot wonder simmers chorizo and cannellini beans in a tomato-based sauce of goodness! With the additions of spinach and toasted ciabatta, you'll be fighting away the weeknight blues in no time.

### Pantry items

Olive Oil, Butter, Brown Sugar



## Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

**If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches**

## You will need

Medium saucepan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
mild chorizo	1 packet	2 packets
cannellini beans	1 packet	2 packets
thyme	1 packet	1 packet
bake-at-home ciabatta	1	2
soffritto mix	1 medium packet	1 large packet
passata	1 packet	2 packets
chicken-style stock powder	1 medium sachet	1 large sachet
<b>water*</b>	1 cup	2 cups
baby spinach leaves	1 medium packet	1 large packet
<b>butter*</b>	20g	40g
<b>brown sugar*</b>	1 tsp	2 tsp
basil pesto	1 packet	2 packets

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4577kJ (1094Cal)	673kJ (161Cal)
Protein (g)	46.5g	6.8g
Fat, total (g)	54g	7.9g
- saturated (g)	18.4g	2.7g
Carbohydrate (g)	94.3g	13.9g
- sugars (g)	15.6g	2.3g
Sodium (mg)	3072mg	452mg
Dietary Fibre (g)	23.9g	3.8g

The quantities provided above are averages only.

## Allergens

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

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



## Get prepped

- Roughly chop **mild chorizo**.
- Drain and rinse **cannellini beans**.
- Pick **thyme leaves**.
- Slice **bake-at-home ciabatta**.



## Finish soup

- Stir in **cannellini beans**, **passata**, **chicken-style stock powder** and the **water** and simmer until reduced, **5-6 minutes**.
- Place **ciabatta slices** in a toaster and toast until golden.
- Add **baby spinach leaves**, the **butter** and **brown sugar** to the soup and stir until wilted.



## Start soup

- Heat a medium saucepan over medium-high heat with a drizzle of **olive oil**. Cook **chorizo** and **soffritto mix**, stirring, until golden and tender, **5-6 minutes**.
- Add **thyme leaves**, cooking until fragrant, **1 minute**.



## Serve up

- Divide chorizo and cannellini bean soup between bowls.
- Dollop over **basil pesto**.
- Serve with toasted ciabatta (butter your toast if preferred). Enjoy!

## We're here to help!

Scan here if you have any questions or concerns



### CUSTOM OPTIONS



#### SWAP TO CHICKEN BREAST

Cut into bite-sized pieces. Cook until cooked through, 4-6 minutes.



#### ADD CHICKEN BREAST

Cut into bite-sized pieces. Cook until cooked through, 4-6 minutes.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

