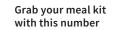


One-Pot Chorizo & Cannellini Bean Soup

with Ciabatta Toast & Pesto Topping

KID FRIENDLY









Mild Chorizo





Thyme

Ciabatta





Soffritto Mix





Baby Spinach

Chicken-Style Stock Powder



Basil Pesto







Eat Me First

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

9		
	2 People	4 People
olive oil*	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
water*	1 cup	2 cups
baby spinach leaves	1 medium packet	1 large packet
butter*	20g	40g
brown sugar*	1 tsp	2 tsp
basil pesto	1 packet	2 packets
*Pantry Items		

Nutrition

Per Serving	Per 100g
4577kJ (1094Cal)	673kJ (161Cal)
46.5g	6.8g
54g	7.9g
18.4g	2.7g
94.3g	13.9g
15.6g	2.3g
3072mg	452mg
23.9g	3.8g
	4577kJ (1094Cal) 46.5g 54g 18.4g 94.3g 15.6g 3072mg

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 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.



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.



Finish soup

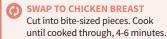
- Stir in cannellini beans, passata, chicken-style stock powder and the water and simmer until reduced, 5-6 minutes.
- Place ciabatta slices in a toaster and toast until golden.
- Add baby spinach leaves, the butter and brown sugar to the soup and stir until wilted.



Serve up

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







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

