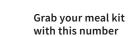


# **Bacon & Onion Creamy Tomato Soup**

with Roast Veggies & Garlic Bread

NEW

KID FRIENDLY













Aussie Spice

**Brown Onion** 





Bake-At-Home Ciabatta



Tomato & Herb Seasoning

Cream

Baby Spinach



Cheddar Cheese

Prep in: 20-30 mins Ready in: 30-40 mins



# 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

Two oven trays lined with baking paper  $\cdot$  Large saucepan

# Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
carrot	1	2
zucchini	1	2
Aussie spice blend	1 medium sachet	1 large sachet
brown onion	1/2	1
diced bacon	1 medium packet	1 large packet
garlic	2 cloves	4 cloves
bake-at-home ciabatta	1	2
butter*	20g	40g
passata	1 packet	2 packets
tomato & herb seasoning	1 sachet	2 sachets
brown sugar*	½ tsp	1 tsp
water*	1 cup	2 cups
light cooking cream	1 medium packet	1 large packet
baby spinach leaves	1 small packet	1 medium packet

<sup>\*</sup>Pantry Items

### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2960kJ (707cal)	236kJ (56cal)
Protein (g)	24.7g	2g
Fat, total (g)	31.3g	2.5g
- saturated (g)	16.2g	1.3g
Carbohydrate (g)	78.7g	6.3g
- sugars (g)	20.3g	1.6g
Sodium (mg)	2501mg	199.8mg
Dietary Fibre (g)	12.7g	1g

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.



# Roast the veggies

- Preheat oven to 240°C/220°C fan-forced.
- Cut **carrot** and **zucchini** into bite-sized chunks. Place **veggies** on a lined oven tray.
- Drizzle with olive oil, sprinkle over Aussie spice blend and toss to coat.
- Roast until tender, 20-25 minutes.



## Cook the bacon

- Meanwhile, thinly slice brown onion (see ingredients).
- In a large saucepan, heat a drizzle of olive oil over medium-high heat.
- Cook diced bacon and onion, stirring and breaking up with a spoon, until golden,
   5-6 minutes. Transfer to a bowl and set aside.



# Bake the garlic bread

- Finely chop garlic.
- · Slice bake-at-home ciabatta in half lengthways.
- In a small heatproof bowl, microwave garlic and the butter in 10 second bursts, until melted and fragrant. Season with salt and pepper.
- Brush garlic butter over cut sides of ciabatta and place on a second lined oven tray. Bake until heated through, 5 minutes.



# Start the soup

- Meanwhile, return saucepan to medium-high heat.
- Add passata, tomato & herb seasoning, the brown sugar and water and cook, stirring until smooth. Bring to the boil. Reduce heat to medium and simmer until slightly reduced, 2-3 minutes.



# Finish the soup

- To saucepan, stir through light cooking cream, baby spinach leaves and roast veggies until wilted and combined, 1 minute.
- Season with pepper.



# Serve up

- Divide creamy tomato soup between bowls.
- Top with bacon and onion.
- Serve with garlic bread. Enjoy!









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

