



Butter Bean & Veggie Ribollita

with Plant-Based Pesto & Garlic Dippers

EXPLORER

CLIMATE SUPERSTAR

Grab your Meal Kit with this symbol



Zucchini



Silverbeet



Butter Beans



Mini Flour Tortillas



Garlic & Herb Seasoning



Diced Tomatoes With Garlic & Onion



Italian Herbs



Vegetable Stock Powder



Garlic Paste



Soffritto Mix



Plant-Based Basil Pesto



Haloumi

Prep in: 20-30 mins
Ready in: 35-45 mins



Plant Based*

*Custom Recipe is not Plant Based

This hearty plant-based veggie soup hailing from Tuscany is just what the doctor ordered. With tender butter beans, a finishing of basil pesto and crispy tortilla dippers, this is the type of recipe that'll soon become a dinner time staple.

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, Brown Sugar, Plant-Based Butter

Before you start

Remember to wash your hands for 20 seconds.

You'll also need to give your veggies a wash.

You will need

Oven tray lined with baking paper · Large saucepan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
zucchini	1	2
silverbeet	1 packet	1 packet
butter beans	1 tin	2 tins
mini flour tortillas	3	6
garlic paste	1 packet	2 packets
soffritto mix	1 medium bag	1 large bag
garlic & herb seasoning	1 medium sachet	1 large sachet
diced tomatoes with garlic & onion	1 box	2 boxes
Italian herbs	1 sachet	2 sachets
vegetable stock powder	½ large sachet	1 large sachet
brown sugar*	1 tsp	2 tsp
water*	1 cup	2 cups
plant-based butter*	20g	40g
plant-based basil pesto	1 medium packet	1 large packet
haloumi**	1 packet	2 packets

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3007kJ (719Cal)	468kJ (112Cal)
Protein (g)	22.3g	3.5g
Fat, total (g)	29.6g	4.6g
- saturated (g)	4.9g	0.8g
Carbohydrate (g)	81.4g	12.7g
- sugars (g)	23.1g	3.6g
Sodium (mg)	3191mg	497mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4159kJ (994Cal)	568kJ (136Cal)
Protein (g)	39.4g	5.4g
Fat, total (g)	52.4g	7.2g
- saturated (g)	19.3g	2.6g
Carbohydrate (g)	82.6g	11.3g
- sugars (g)	24g	3.3g
Sodium (mg)	4226mg	577mg

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.

We're here to help!

Scan here if you have any questions or concerns

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Get prepped

- Preheat oven to **220°C/200°C fan-forced**.
- Slice **zucchini** into thin rounds. Roughly chop **silverbeet**. Drain and rinse **butter beans**.

Custom Recipe: If you've added haloumi, cut haloumi into 1cm-thick slices. In a medium bowl, add haloumi and cover with water.



Start the ribollita

- Meanwhile, heat a large saucepan over medium-high heat with a drizzle of **olive oil**. Cook **soffritto mix** until softened, **2-3 minutes**.
- Add **zucchini** and cook, stirring, until softened, **3-4 minutes**. Add **garlic & herb seasoning** and remaining **garlic paste** and cook until fragrant, **1 minute**.

Custom Recipe: Before cooking the soffritto mix, drain the haloumi. Prepare pan as above and add haloumi, cooking until golden brown, 1-2 minutes each side. Transfer to a plate and continue as above.



Prep garlic dippers

- Meanwhile, slice **mini flour tortillas** into strips.
- In a small bowl, combine 1/2 the **garlic paste** and **olive oil** (1/4 cup for 2 people / 1/2 cup for 4 people).



Finish the ribollita

- Add **butter beans**, **diced tomatoes with garlic & onion**, **Italian herbs**, **vegetable stock powder** (see ingredients), the **brown sugar** and the **water**.
- Bring to the boil, then reduce to a simmer until slightly thickened, **3-4 minutes**.
- Add **silverbeet** and the **plant-based butter** and cook until wilted, **1-2 minutes**. Season to taste.



Bake the garlic dippers

- Spread **tortilla strips** evenly on a lined oven tray (don't worry if they overlap) and brush or spread with **garlic oil**. Season. Bake until golden, **10-12 minutes**.

TIP: If your tray is crowded, toss the tortilla strips halfway through baking.



Serve up

- Divide roast veggie ribollita between bowls.
- Spoon over the **plant-based basil pesto**. Serve with the garlic dippers. Enjoy!

Custom Recipe: Top roast veggie ribollita with golden haloumi. Spoon over the plant-based basil pesto. Serve with the garlic dippers.

Rate your recipe

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