



### Product Spotlight: Kitchen 2 Kitchen



Kitchen 2 Kitchen is WA family-owned and operated business. They have years of experience running continental gourmet delis and know how to select the finest cheeses and antipasto for your family's table.

# Minestrone

## with Mozzarella Toasties

Hearty tomato-based minestrone, filled with veggies and kidney beans and served with wholemeal rye bread and mozzarella cheese toasties.



20 minutes



4 servings



Vegetarian

30 June 2023

## Spice it up!

*Garnish the minestrone with some dried chilli flakes or slices of red chilli!  
Add some slices of fresh tomato or leafy greens to the toasties if desired.*

Per serve: **PROTEIN** 33g **TOTAL FAT** 17g **CARBOHYDRATES** 75g

## FROM YOUR BOX

BROWN ONION	1
CARROTS	2
CELERY STICKS	2
GARLIC CLOVE	1
TINNED KIDNEY BEANS	2 x 400g
VEGETABLE STOCK PASTE	2 jars
TOMATO PASSATA	1 jar
RYE WHOLEMEAL BREAD	1 loaf
SHREDDED MOZZARELLA CHEESE	1 packet
PARSLEY	1 packet

## FROM YOUR PANTRY

oil for cooking, salt, pepper, dried thyme

## KEY UTENSILS

large frypan, large saucepan

## NOTES

Omit the thyme from the toasties if preferred.

Cook the toasties in a sandwich press if you have one.

**No gluten option - rye wholemeal bread is replaced with gluten-free bread.**



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### 1. PREPARE THE VEGETABLES

Dice onion and carrots. Thinly slice celery. Crush garlic. Drain and rinse kidney beans.



### 2. SAUTÉ THE AROMATICS

Heat a large saucepan over medium-high heat with **oil**. Add onion, celery and carrots to pan along with **1 tbsp thyme**. Sauté for 5 minutes. Add garlic and cook for a further minute.



### 3. SIMMER THE SOUP

Add kidney beans and vegetable stock to saucepan. Pour in tomato passata along with **1L water**. Stir to combine. Simmer, covered, for 10 minutes. Season to taste with **salt and pepper**.



### 4. MAKE THE TOASTIES

Meanwhile, slice bread to desired thickness. Fill with mozzarella. Top each toastie with a drizzle of **oil** and sprinkle over **a pinch of thyme** (see notes).



### 5. COOK THE TOASTIES

Heat a frypan (see notes) over medium-high heat. Add toasties, in batches if necessary, and cook for 2 minutes each side or until golden and cheese is melted.



### 6. FINISH AND SERVE

Roughly chop parsley leaves.

Divide soup among bowls. Garnish with parsley and serve with toasties.

**How did the cooking go?** We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

