




Product Spotlight: Kitchen 2 Kitchen




Kitchen 2 Kitchen is a 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

 2 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** 36g **TOTAL FAT** 19g **CARBOHYDRATES** 84g

FROM YOUR BOX

BROWN ONION	1
CARROT	1
CELERY STICK	1
GARLIC CLOVE	1
TINNED KIDNEY BEANS	400g
VEGETABLE STOCK PASTE	1 jar
TOMATO PASSATA	1 jar
RYE WHOLEMEAL BREAD	1/2 loaf
SHREDDED MOZZARELLA CHEESE	1 packet
PARSLEY	1 packet

FROM YOUR PANTRY

oil for cooking, salt, pepper, dried thyme

KEY UTENSILS

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 carrot. 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 **3 tsp 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 **500ml 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**

