



Quick Chorizo & Cannellini Bean Soup

with Sourdough Toast & Basil Pesto

Grab your Meal Kit with this symbol



Carrot



Celery



Cannellini Beans



Sourdough Loaf



Chicken-Style Stock Powder



Salad Leaves



Mild Chorizo



Tomato Sugo



Basil Pesto

Recipe Update

The current labour shortages have impacted availability of ingredients across the entire food supply chain. As such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

Prep in: **10-20** mins
Ready in: **15-25** mins

Settle in for a cosy night with this hearty chorizo and cannellini bean soup. Full of colourful veggies and familiar Mediterranean-style flavours, the meal gets an extra boost with a dollop of basil pesto and crunchy slices of sourdough on the side.

Pantry items

Olive Oil, Butter, Brown Sugar

Before you start

Remember to wash your hands for 20 seconds before you get cooking.

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

You will need

Medium saucepan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
mild chorizo	½ packet	1 packet
carrot	1	2
celery	1 stalk	2 stalks
cannellini beans	½ tin	1 tin
sourdough loaf	1 packet	1 packet
tomato sugo	1 packet (200g)	1 packet (400g)
chicken-style stock powder	1 sachet (5g)	1 sachet (10g)
water*	1 cup	2 cups
salad leaves	1 medium bag	1 large bag
butter*	20g	40g
brown sugar*	1 tsp	2 tsp
basil pesto	1 packet (50g)	1 packet (100g)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3005kJ (718Cal)	611kJ (146Cal)
Protein (g)	25.9g	5.3g
Fat, total (g)	37.9g	7.7g
- saturated (g)	12.6g	2.6g
Carbohydrate (g)	66g	13.4g
- sugars (g)	11.5g	2.3g
Sodium (mg)	1900mg	386mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.co.nz/foodinfo](https://www.hellofresh.co.nz/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**.
- Thinly slice **carrot** into half-moons. Thinly slice **celery**.
- Drain **cannellini beans**. Slice **sourdough loaf**.



Finish the soup

- Add **cannellini beans**, **tomato sugo**, **chicken-style stock powder** and the **water** and simmer until reduced, **5-6 minutes**.
- Add **salad leaves**, the **butter** and **brown sugar** and stir until wilted.
- Meanwhile, place **sourdough** slices in a toaster and toast until golden.



Start the soup

- Heat a medium saucepan over medium-high heat with a drizzle of **olive oil**.
- Cook **chorizo**, **carrot** and **celery** until golden and tender, **5-6 minutes**.



Serve up

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

We're here to help!

Scan here if you have any questions or concerns

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