



FAST. EASY. FRESH.

SPRING VEGETABLE MINISTRONE WITH BAKLOUTI CHILE TOASTS

1. Start by preheating your oven to 400°F. Then, prep your ingredients. Peel and thinly slice the **garlic**, coarsely chop the **green onions**, using a vegetable peeler, cut two 2-inch strips of peel from the lemon. If using, thinly slice the half of the **serrano pepper** (use the seeds and/or the whole pepper if you love heat!).

2. To prep your leek, chop the end and the dark green parts of your **leek**, then cut in half lengthwise (rinsing any dirt away if necessary) and chop into ½-inch half-moon slices. Chop the fronds off the **fennel** and then slice in half. Remove the core from the bottom of each half and then thinly slice and roughly chop the fronds.

3. Drain and rinse the **cannellini beans**. Trim the ends off the **snap peas** using your hands or a knife and then thinly slice on the diagonal.

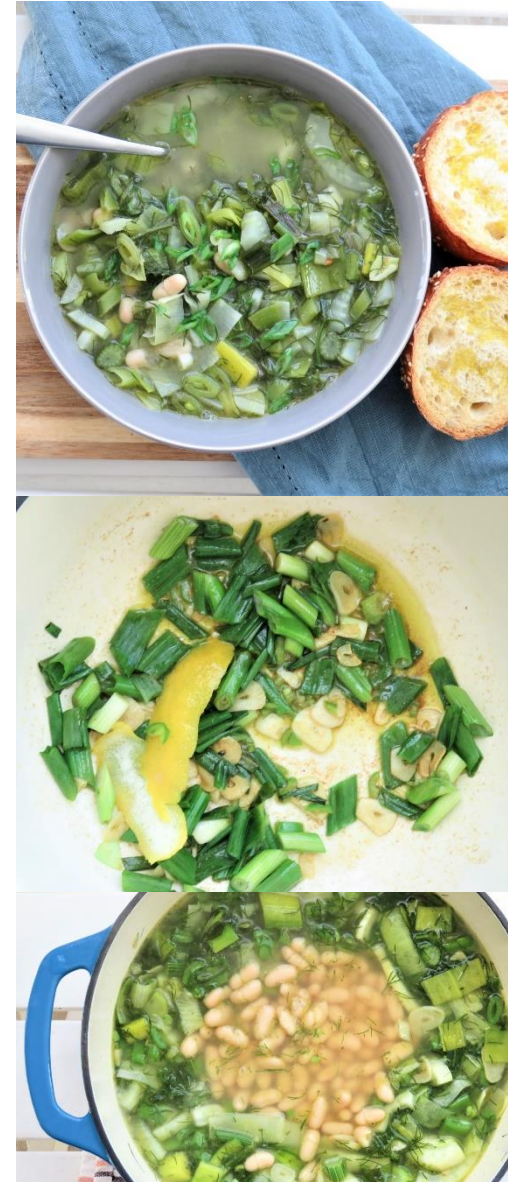
4. Next, in a large pot or Dutch-oven, heat the **olive oil** over medium heat. Add the **garlic**, **coriander**, and a good pinch of **pepper** and cook, stirring often, until the garlic just begins to soften; about 2 minutes. Add the **green onions**, **serrano chile**, and **lemon peel**, and cook stirring occasionally, until the green onions are softened and browned.

5. Add 5 cups of **water** and **vegetable bouillon**, increase the heat to medium-high, and bring to a simmer. Add the **leeks**, **fennel bulb** and **stalks**, **cannellini beans**, and **sugar snap peas**. Reduce heat to medium. Season well with **salt** and simmer, stirring occasionally, until the vegetables are fork-tender; about 5 minutes. Add the **miso** and stir to combine.

6. In the last 5-10 minutes that your soup is cooking, drizzle the **peasant bun** halves evenly with the **baklouti green chile oil** and toast in the oven for 8-10 minutes, depending on preference. To serve, spoon the soup into bowls, add a squeeze of **lemon juice**, and serve alongside your toasts. Enjoy!

Ingredients (2 Person Serving – 865 Calories Per Serving)

Ground Coriander	1 tsp.	Fennel Bulb	1
Olive Oil	3 Tbsp.	Cannellini Beans	1 398 ml Can
Garlic	4 Cloves	Sugar Snap Peas	200 g
Green Onions	1 Bunch	White Miso	1 Tbsp.
Serrano Chile	1	Peasant Buns	2
Lemon	1	Baklouti Green Chile Oil	½ Tbsp.
Leek	1	Salt and Pepper	To Taste
Vegetable Bouillon	1 Cube		



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 Minute Cook Time!