



## Minestrone with native greens

Serves: 24 – 30 tastes

Source: [www.saveur.com](http://www.saveur.com)



### Ingredients

2 tablespoons olive oil  
1 medium brown onion, diced  
2 cloves garlic, minced  
2 medium carrots, peeled and diced  
2 Sticks of celery diced  
1 sprig fresh rosemary  
6 cups vegetable stock  
1/3 cup risoni -orzo or small pasta  
1/8 cabbage thinly sliced  
1 can chopped tomatoes  
1 can mixed beans, drained and rinsed  
Handful Warrigal greens, sliced  
Salt and pepper to taste  
To garnish, chopped parsley

### Equipment

Peelers  
Chopping boards  
Knives  
Sieve  
Measuring spoons and cups  
  
Large saucepan  
  
Wooden spoon

- Heat oil in a large pot, cook onion and garlic stirring until onion is soft.
- Add diced carrot, celery and rosemary, cook stirring for 5 minutes
- Pour in stock & tomatoes, add the cabbage and beans then bring to the boil and simmer for 10 minutes or until the vegetables are soft
- Stir pasta into the soup, bring to a boil and simmer for 10 minutes – or until the pasta is just tender
- Add the Warrigal greens a few minutes before the pasta is cooked
- Check seasoning, adding salt and pepper
- Serve into individual bowls and garnish with a parsley