



## JERNEJ KITCHEN

# VEGETARIAN MINISTRONE SOUP WITH PASTA

*Vegetarian Minestrone Soup with Pasta is a delicious recipe for a quick spring or summer lunch. This one-pot lunch is full of flavor and super tasty.*

SERVES	4	PEOPLE
PREPARATION:	10	MINUTES
COOK:	25	MINUTES
TOTAL TIME:	35	MINUTES

### MINISTRONE

- 4 tbsp olive oil
- 1 onion
- 1 yellow carrot
- 1 celery stalk
- 1 spring onion or scallion
- 2 cloves of garlic
- 1 sprig of thyme, 1 bay leaf
- 50 g (1/2 cup) macaroni pasta
- 1 leek
- 4 (1 cup) kale leaves
- 140 g (1 cup) peas, fresh or frozen
- 1 (4 cups) water
- 150 g (1 cup) canned white beans (like Borlotti or Cannellini)
- 80 g (3 cups) baby spinach
- 1 tbsp lemon juice

### COOK THE VEGETABLES

Add olive oil to a large pot and set over low heat. Add the diced onion, diced carrot, and finely chopped celery, spring onion, and garlic. Season with thyme and bay leaf. Cook for about 8 - 10 minutes over low heat for the vegetables to soften, stirring occasionally.

### COOK THE PASTA

In a separate pot filled with salted boiling water, cook the macaroni. Follow the instructions on the package to cook the pasta al dente.

### ADD THE GREEN VEGETABLES

Cut the leek into smaller pieces and add it to the minestrone. Cook for 5 minutes, then add the torn kale and peas. Pour in the water, season with salt and pepper, and continue to cook for 5 minutes.

### COOK AND SERVE

Now add the cooked pasta, drained beans, and spinach. Cook for 2 - 3 minutes. Discard the bay leaf. Season to taste with salt and pepper, and drizzle with lemon juice. Stir, divide between four plates, and serve.

### TOOLS AND EQUIPEMENT

- pot
- spoon