

MINISTRONE WITH CHUNKY POTATO



Serving: 4-6

Cooking Time: 1 hour 5 minutes

Prep Time: 5 minutes

INGREDIENTS

- 30ml (2 tbsp) sunflower oil

- 3 garlic cloves, crushed
- 1 onion, diced
- 2 potatoes, cubed
- 2 carrots, diced
- 2 leeks, diced
- 2 turnips, diced
- 2 celery stalks, diced
- 4 cauliflower florets, divided
- 50g green beans
- 1 litre vegetable stock
- 2 tomatoes, chopped
- 30ml (2 tbsp) fresh basil, nipped
- Salt, to taste
- 60g small pasta
- Parmesan chips, to serve

INSTRUCTIONS

1. Heat the oil in a large pot and sauté the garlic and onion for a few seconds.
2. Add the rest of the ingredients except for the pasta and the Parmesan and cover. Simmer until all of the vegetables are cooked, for about 30 – 40 minutes.
3. Stir in the pasta and continue to cook for a further 20 minutes.
4. Serve hot with the Parmesan chips.

Cook's tip

To make the Parmesan chips, preheat the oven to 180°C and place spoonful's freshly grated Parmesan on a tray lined with baking paper and bake until melted and golden. Leave to cool before peeling off the baking paper.