



From our kitchen to yours

The chefs from RBG's on-site catering team are providing weekly recipes from their kitchen for you to create at home. Bon appétit!



VEGAN

Vegetable Minestrone

OVERVIEW

Prep Time: 45 minutes
Total Time: 45 minutes

INGREDIENTS

1 cup onion (medium dice)
½ cup carrot (medium dice)
¼ cup celery (medium dice)
4 cloves garlic (minced)
2 Tbsp. olive oil
½ Tbsp. rosemary (chopped)
½ Tbsp. thyme (chopped)
¼ tsp. chilli flakes
½ tsp. ground black pepper
1 Tbsp. red wine vinegar
3 cups vegetable broth
1 can cannellini beans (rinsed)
1 can diced tomato (drained)
½ cup frozen spinach
2 cups orzo (pre-cook according to package)

DIRECTIONS:

1. In a large pot, sauté the onion, carrot, celery, and garlic in the olive oil.
2. When the onions go translucent, add the herbs, chilli flakes, and pepper. Then deglaze the pan with the red wine vinegar.
3. Add the broth, beans, and tomato and bring up to a boil. Simmer for 20 minutes.
4. Stir in the frozen spinach and orzo. Allow to simmer a few more minutes.
5. Season to taste and enjoy.

