

White Bean & Vegetable Minestrone

with Fried Rosemary

Tonight's comforting vegetable soup takes inspiration from traditional Italian minestrone. At its heart is the classic aromatic trio of onions, celery and carrots, or "soffritto." To achieve the rustic soup's characteristic heartiness, we're adding mashed beans and ditalini pasta. (Mashing your cannellini beans more finely will result in a thicker soup, so feel free to adjust the consistency for your tastes.) For a bit of cool-weather flair, we're topping the soup off with woodsy pan-fried rosemary.



Blue Apron Wine Pairings

Viale Sangiovese, 2015

Hilliard Bruce Pinot Noir, 2013



Ingredients

4 Ounces Ditalini Pasta
1½ Cups Cannellini Beans
3 Carrots
4 Cloves Garlic
1 Stalk Celery
1 Yellow Onion
½ Bunch Collard Greens
1 Bunch Rosemary

Knick Knacks

2 Tablespoons Grated Parmesan Cheese
¼ Teaspoon Crushed Red Pepper Flakes

Makes: 2 servings

Prep Time: 15 minutes | **Cook Time:** 30–40 minutes



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Recipe #1020

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1



Prepare the ingredients:

Wash and dry the fresh produce. Heat a large pot of salted water to boiling on high. Peel and small dice the onion. Peel and small dice the carrots. Small dice the celery. Peel and mince the garlic. Drain and rinse the beans; transfer to a medium bowl. Using a fork, roughly mash the beans to your desired consistency. Remove and discard the collard green stems; roughly chop the leaves. Pick the rosemary leaves off the stems; discard the stems.

2



Cook the pasta:

Add the **pasta** to the pot of boiling water. Cook 8 to 9 minutes, or until al dente (still slightly firm to the bite). Reserving **½ cup of the pasta cooking water**, drain thoroughly. Rinse and wipe out the pot.

3



Start the soup:

In the same pot, heat 1 tablespoon of olive oil on medium-high until hot. Add the **onion, carrots, celery and garlic**; season with salt and pepper. Cook, stirring occasionally, 4 to 6 minutes, or until slightly softened. Add the **beans, collard greens and as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring occasionally, 1 to 2 minutes, or until thoroughly combined. Add the **reserved pasta cooking water** and **1¾ cups of water**; simmer, stirring occasionally, 12 to 14 minutes, or until the collard greens have wilted and the soup has thickened. Season with salt and pepper.

4



Fry the rosemary:

While the soup simmers, in a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **rosemary** and cook, stirring frequently, 1 to 2 minutes, or until crispy and fragrant. Transfer to a paper towel-lined plate; immediately season with salt and pepper.

5



Finish the soup & plate your dish:

Add the **cooked pasta** to the pot; cook, stirring occasionally, 1 to 2 minutes, or until heated through. Season with salt and pepper to taste. Divide the finished soup between 2 bowls. Garnish with the **cheese**, a drizzle of olive oil and as much of the **fried rosemary** as you'd like. Enjoy!