

# **SUPER GREEN MINESTRONE**

# SERVES 2 OR 4 TIME: 30 MIN CALORIES: 490/SERVING



A quick and simple soup full of tender green spring vegetables, creamy cannellini beans and al dente noodles, with basil, fresh lemon juice and cracked black pepper for flavour and depth.

### WHAT YOU'LL NEED

- Large pot

- Oil - Salt - Pepper



WHAT'S INSIDE	2 servings	4 servings
Leek	1 small	1-2
Garlic cloves	2	4
Asparagus	1/3 bunch	2/3 bunch
Zucchini	1	2
Kale	1-2 leaves	-3 leaves
Green peas	1/2 cup	1 cup
White beans	2/3 cup	1 1/3 cup
Noodles	120 g	240 g
Broth powder	3 tbsp	6 tbsp
Lemon	1	1

# Nutrition Facts Valeur nutritive

Per (381 g) Pour 1 (381 g)

Calories 490 % Daily % valeur quot	y Value* idienne*
Fat / Lipides 16 g Saturated / saturés 2.0 g	21 % 10 %
+ Trans / trans 0 g Carbohydrate / Glucides 74 g	10 /0
Fibre / Fibres 11 g Sugars / Sucres 8 g	39 % 8 %
Protein / Protéines 19 g	
Cholesterol / Cholestérol 0 mg	0 %
Sodium 1010 mg	44 %
Potassium 1100 mg	23 %
Calcium 225 mg	17 %
Iron / Fer 7.5 mg	42 %



Prep your ingredients: thinly slice the white and light green part of the **leek**, thinly slice the **garlic**, trim and chop the **asparagus**, thinly slice the **zucchini**, de-stem and roughly chop the **kale**, rinse the **beans**, and halve the **lemon**. In a large pot over medium heat, warm 2 tbsp of **oil** (4 tbsp for 4 servings). Once hot, add the **shallot** and **garlic** and sauté until soft and fragrant, about 3 minutes. Season with **salt** and **pepper**.

# 3

Meanwhile, mix the **broth powder** into to 4 cups of **warm water** (8 cups for 4 servings) and set aside.

Pour in the **broth** and bring to a simmer, then add the **noodles** and cook for 5 minutes.



Mix in the **beans**, **asparagus**, and **zucchini** and cook for another 5 minutes.



Add in the **kale** and **green peas**, and cook for a few minutes until the **kale** wilts and the **green peas** are tender. Stir in the **juice of half the lemon** and season with **salt** and **pepper**.

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### **OUR PRODUCE IS FRESH SO PLEASE WASH BEFORE USE!**