



BISTRO NOIR 4-QUART SLOW COOKER

Create mouthwatering tastes with the press of a button with our multifunction slow cooker





GREENPAN

08:00

-

+

LOW

HIGH

REHEAT

SIMMER

DELAY TIMER

START/STOP

KEEP WARM



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**This cutting-edge coating brings healthy
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Our Thermolon™ Volt coating is free of PFAS, PFOA, lead, and cadmium to bring healthy, toxin-free cooking anywhere with an outlet. Specially designed to withstand the strain of modern appliances, this diamond-infused ceramic nonstick doesn't break down the way traditional coatings do. It's extra tough, cleans easily, and makes any meal healthier.

We are proud of the things we don't put in
our kitchen appliances.





TABLE OF CONTENTS

Butter Chicken	7
Chicken Tinga Tacos	8
Coconut Chocolate Blueberry Oatmeal	11
Mixed Wild Berry Crisp	13
Mocha Fudge Brownie Cake	14
Red Wine Beef Stew	17
Slow Cooker Short Rib Ragu	18
Spinach Artichoke Dip	21
Vegetable And Burrata Lasagna	22
Verde Cannellini and Tortellini Soup	25



BUTTER CHICKEN

An easy and flavorful slow cooked version of delicious butter chicken. Your house will be filled with an aromatic blend of spices sure to please everyone.

SERVINGS: 4

PREP TIME: 20 MINS

COOK TIME: 14 HOURS

INGREDIENTS

- 3 Tbsp. Unsalted Butter
- 1 Small Yellow Onion, Finely Chopped
- 2 Garlic Cloves, Minced
- 1 Tbsp. Fresh Ginger, Minced Or Grated
- 2 Tsp. Garam Masala
- 2 Tsp. Ground Cumin
- 6 Tbsp. Tomato Paste
- 1 Medium Tomato, Diced
- ½ Tsp. Kosher Salt
- 2 Pounds Boneless, Skinless Chicken Thighs Or Breasts, Cut Into 2-Inch Pieces
- ⅔ Cup Coconut Milk, Shaken Or Whisked To Combine Before Measuring
- ⅓ Cup Chicken Stock
- 2 Tsp. Lime Juice
- 1 Tsp. Lime Zest
- ¼ Cup Fresh Cilantro, Leaves And Stems, Roughly Chopped
- Cooked Basmati Or Jasmine Rice, For Serving
- Naan, For Serving

RECIPE

1. Place the insert of the Bistro Noir Slow Cooker on the stovetop over medium heat and melt the butter. Add the onions to the pan and cook, stirring occasionally, for 3 minutes or until softened. Add in the garlic and ginger and cook another 1 to 2 minutes until quite fragrant. Stir in the garam masala and cumin and cook 1 to 2 minutes more until the spices are well toasted and aromatic.
2. Add the tomato paste, tomato, salt and chicken to the pan and cook, stirring occasionally, for 4 to 5 minutes or until the chicken is just seared and the tomato paste has darkened in color. Stir in the coconut milk and chicken stock. Return the insert to the base of the slow cooker, select the Low Temperature Mode and set the timer for 4 hours. Cover and cook until the chicken is cooked through and just starting to become tender.
3. Uncover and stir in the lime juice and zest along with half of the cilantro. Taste and adjust the flavor and consistency as desired.
4. Serve warm with rice and naan, with a bit more of the reserved cilantro garnished on top.

QUICK TIPS

While traditionally butter chicken isn't intensely spicy, if you prefer a bit of heat, add in 1 to 2 teaspoons of chili powder with the spices, or 1 to 2 small red chilies (finely chopped) to the garlic and ginger.

For an extra layer of flavor, marinate the chicken with 1 cup of Greek Yogurt and 1 teaspoon each of garam masala and cumin for one hour. Sear the chicken in the insert then reserve in a bowl before starting the rest of the recipe. Simply add it back in with the rest of the ingredients before slow cooking!

CHICKEN TINGA TACOS

A taco classic slow cooked to perfection all on your countertop. With a bit of heat and layers of spices, citrus and herbs, this chicken recipe is packed full of an amazing amount of flavor for how simple it is to make!

SERVINGS: 4

PREP TIME: 20 MINS

COOK TIME: 5 HOURS

INGREDIENTS

- 2 Tsp. Avocado Oil
- 2 Tsp. Kosher Salt, Divided
- ½ Tsp. Freshly Ground Black Pepper
- 1¼ Pounds Boneless, Skinless Chicken Thighs
- ¾ Cup Crushed Or Diced Tomatoes, Fire Roasted
- 2 Garlic Cloves, Minced
- 1 Canned Chipotle In Adobo, Minced, Plus 2 Tsp. Adobo Sauce (From The Can)
- 2 Tsp. Tomato Paste
- 1 Bay Leaf, Fresh Preferred
- 1 Tsp. Ancho Chili Powder
- 1 Tsp. Dried Oregano
- ½ Tsp. Ground Cumin
- 1 Small White Onion, Finely Chopped, Divided
- 2 Tsp. Fresh Lime Juice, More To Taste
- 1 Tsp. Fresh Lime Zest

- 8 Corn Tortillas, Warmed
- Mexican-Style Crema Or Sour Cream, For Serving
- Sliced Avocado, For Serving
- Sliced Radishes, For Serving
- Fresh Cilantro Leaves And Stems, Finely Chopped, For Serving

RECIPE

1. Place the insert of the Bistro Noir Slow Cooker on the stovetop over medium heat and pour in the oil. Pat the chicken thighs dry with paper towels and season with half of the salt and then the pepper. Once the oil is hot, working in batches if needed, sear the chicken for 3 to 4 minutes on each side until nicely golden brown and transfer to a large plate or platter.
2. Return the insert to the base of the slow cooker, select the Low Temperature Mode and set the timer for 5 hours. Add the tomatoes, garlic, chipotle and adobo, tomato paste, bay leaf, ancho chili, oregano, cumin, half of the onion, and the remaining salt to the slow cooker and stir to combine. Return the chicken to the slow cooker along with any accumulated liquid. Cover and cook until the chicken is very tender and pulls apart or shreds easily.
3. Uncover and discard the bay leaf. Transfer the chicken to a large bowl and shred using two forks, then return back to the slow cooker. Stir in the lime juice and zest, taste, and adjust as desired with more salt, pepper and lime.
4. Serve the tinga warm on top of the warmed tortillas, topped with the remaining onions, crema, avocado, radishes and cilantro as desired.

QUICK TIPS

If you're in a hurry, simply skip the step of searing the chicken! The recipe will still be delicious and make the entire dish ready to cook in a hurry.

If you can't find canned chipotle in adobo, substitute it and the sauce with 1 to 2 teaspoons of ground chipotle powder (depending on how much heat you want) and 1 teaspoon of white vinegar!





COCONUT CHOCOLATE BLUEBERRY OATMEAL

A fun and delicious version of a classic breakfast staple, this oatmeal is full of rich and decadent flavors of coconut and chocolate with bright bursts of blueberries and warming spices.

SERVINGS: 3-4

PREP TIME: 15 MINS

COOK TIME: 5-6 HOURS

INGREDIENTS

- 2 Tsp. Virgin Coconut Oil
- 1 Cup Steel Cut Oats
- 1 ½ Cups Whole Milk
- 1 ½ Cups Water
- 2 Tbsp. Honey
- 2 Tbsp. Coconut Sugar Or Dark Brown Sugar
- 1 Tsp. Cinnamon
- 1 Tsp. Vanilla Extract
- ¼ Tsp. Nutmeg, Freshly Ground
- ¼ Tsp. Kosher Salt, More To Taste
- 1 Cup Fresh Blueberries
- ½ Cup Semisweet Or Bittersweet Chocolate, Chips Or Chopped Chunks
- 1 Cup Coconut Flakes, Toasted

RECIPE

1. Select the Low Temperature Slow Cook Mode on the Bistro Noir Slow Cooker and set the timer for 5 hours. Lightly coat the bottom of the slow cooker insert with the coconut oil. In a large mixing bowl, stir to combine the oats, milk, water, honey, sugar, cinnamon, vanilla, nutmeg, and salt until evenly combined, then pour into the slow cooker. Cover and cook for 5 hours or until the oatmeal is tender to your liking. The oatmeal can also be cooked in 2 hours 30 minutes to 3 hours on high temperature, stirring occasionally to ensure the oats don't get overcooked on the bottom. With 30 minutes left in the cook time, stir in the blueberries to allow them to warm through and soften slightly.
2. Once the oatmeal is cooked, uncover, and if desired stir in a bit more milk or water for a thinner consistency. Taste and adjust as desired with sugar, spices and salt. Serve warm immediately with a bit of chocolate and coconut stirred in, or garnished on top, and with a drizzle of honey.

QUICK TIPS

For an extra bit of spice, all these flavors pair amazingly well with ginger! Simply add a ½ teaspoon in with the other spices or put in a couple ½ inch pieces of fresh ginger and remove them before serving.

For a dairy free version, substitute the whole milk with an equal amount of unsweetened almond milk or non-dairy milk of your choice!



MIXED WILD BERRY CRISP

A bubbling sweet tart berry crisp, made low and slow and cooked to perfection all on the countertop in your slow cooker! Served with a nice scoop of ice cream and you have the perfect dessert on a beautiful summer day.

SERVINGS: 6-8

PREP TIME: 20 MINS

COOK TIME: 3 HOURS

INGREDIENTS

- 4 Cups Mixed Berries, Such As Blueberries, Blackberries, Raspberries And Strawberries
- ¼ Cup Light Brown Sugar
- ¾ Tbsp. Cornstarch
- 2 Tsp. Fresh Lemon Juice
- 1 Tsp. Fresh Lemon Zest
- ¼ Tsp. Ground Cinnamon
- ¼ Tsp. Freshly Grated Nutmeg
- ½ Tsp. Kosher Salt
- 1 Tbsp. Fresh Mint, De-stemmed And Finely Chopped, Optional

For the crisp topping:

- 1 Cup All-Purpose Flour
- ¾ Cup Old Fashioned Rolled Oats
- ½ Cup Sliced Almonds
- 2 Tbsp. Light Brown Sugar
- 2 Tbsp. Granulated Sugar
- ½ Tsp. Ground Cinnamon
- ¼ Tsp. Kosher Salt
- 7 Tbsp. Unsalted Butter, Cold, Cut In ½" Cubes, Plus 1 Tbsp. For Prepping Insert
- Whipped Cream Or Vanilla Ice Cream, For Serving

RECIPE

1. In a large mixing bowl combine the mixed berries, brown sugar, cornstarch, lemon juice and zest, cinnamon, nutmeg, salt, and mint (if using). Stir until everything is evenly combined. Taste and adjust as desired with more sugar, lemon, spices and salt.
2. In a medium mixing bowl combine the flour, oats, almonds, both sugars, cinnamon, and salt. Stir until evenly combined. Add the butter cubes to the bowl and lightly mix or toss. Using a pastry blender or your hands, quickly rub and cut the butter into the dry ingredients until it looks like medium to large breadcrumbs. (The crisp will have better texture if there are varied sizes.)
3. Lightly grease the insert of the Bistro Noir Slow Cooker with the last tablespoon of butter, select the Low Temperature Mode and set the timer for 3 hours. Pour the berry mixture into the slow cooker and spread into one even layer. Evenly sprinkle the topping over the top and gently press it down to make good contact with the berries. Cover and cook for 2 hours, or until the berries are softened starting to break down. Uncover and cook another hour or until the topping is nicely browned and the juices from the berries have thickened. If desired, place the entire slow cooker insert into the oven at 375°F to brown and crisp the topping further. Serve warm with whipped cream or vanilla ice cream.

QUICK TIPS

To ensure the crisp topping doesn't get too soft, uncover occasionally during the first two hours of cooking and remove any condensation from the bottom of the lid so that it doesn't drip back down on the crisp.

If almonds aren't your favorite, try making the crisps with walnuts, pecans or even pistachios!

MOCHA FUDGE BROWNIE CAKE

Rich and decadent, with a tender crust on top and an almost molten center, this cake is perfect for any chocolate (or coffee) lover!

SERVINGS: 6

PREP TIME: 15 MINS

COOK TIME: 3 HOURS

INGREDIENTS

- 12 Tbsp. Unsalted Butter, Melted And Slightly Cooled, Plus 1 Tbsp. For Prepping Insert
- 1 ½ Cups Granulated Sugar
- 3 Large Eggs, Lightly Beaten
- 3 Tbsp. Brewed Espresso, Cooled To Room Temperature
- 1 Tsp. Vanilla Extract
- ½ Tsp. Kosher Salt
- ¾ Cup Unsweetened Cocoa Powder
- ⅓ Cup, Plus 2 Tbsp. All Purpose Flour
- ½ Cup Semisweet Chocolate Chunks
- Vanilla Ice Cream, For Serving

RECIPE

1. In a large mixing bowl whisk together the 12 tablespoons melted butter, sugar, eggs, espresso, vanilla, and salt until thoroughly combined. Whisk in the cocoa powder and flour until just barely combined, then gently fold in the chocolate chunks.
2. Lightly grease the insert of the Bistro Noir Slow Cooker with the last tablespoon of butter, select the Low Temperature Mode and set the timer for 3 hours. Transfer the batter into the slow cooker and level the top with a spatula. Cover and cook for 3 hours or until the cake is nicely set on top and around the edges, but with the center slightly fudgy and gooey.
3. Portion the cake into bowls and serve warm with a scoop of vanilla ice cream on top.

QUICK TIPS

For an extra special way to serve this cake, purchase some cocoa nibs or chocolate covered coffee beans to sprinkle on top!

While any cocoa powder or chocolate chunks will work great in this recipe, a high quality of either or both will make a huge difference in flavor since the cake is very chocolate forward!





RED WINE BEEF STEW

The perfect comfort meal for any cozy night, this red wine beef stew is the star of any slow cooker recipe collections. With deep, rich flavors and a breeze to put together, this will surely be a new favorite for any cook!

SERVINGS: 4-6

PREP TIME: 30 MINS

COOK TIME: 8 HOURS

INGREDIENTS

- 2 Pounds Beef Chuck, Cut Into 1 ½-Inch Pieces
- 2 Tsp. Kosher Salt
- 1 Tsp. Freshly Ground Black Pepper
- Freshly Ground Black Pepper
- ⅓ Cup All-Purpose Flour, Plus 3 Tbsp. More For Coating Beef
- 3 Tbsp. Avocado Oil
- ½ Pound White Button Mushrooms, Halved
- 2 Garlic Cloves, Crushed
- 2 Medium Carrots, Cut Into 1-Inch Pieces, Peeled If Desired
- 1 Pound Baby Red Potatoes, Cut Into 1-Inch Pieces
- 2 Tbsp. Tomato Paste
- 1 Cup Red Wine
- 2 Cups Low Sodium Beef Broth, More If Needed
- 2 Tsp. Red Wine Vinegar
- 3 Sprigs Fresh Thyme
- 1 Cup Frozen Pearled Onions, Thawed And Drained
- ½ Cup Loosely Packed Parsley Leaves, Chopped

RECIPE

1. Place the beef in a large mixing bowl, pat dry with paper towels, then season with the salt and pepper. Add the ⅓ cup of flour into the bowl and stir with a wooden spoon or toss to evenly coat all the beef with the flour.
2. Place the insert of the Bistro Noir Slow Cooker on the stovetop over medium heat and pour in the oil. Once the oil is hot, start placing the beef into the pan one piece at a time using kitchen tongs, taking care to shake off any excess flour from each piece before setting it in the pan. Take care not to overcrowd the pan as this will keep the beef from getting a proper sear. Cook the beef for 3 to 4 minutes, or until deeply browned. Flip and cook another 3 minutes or so on the side. As each piece browns, remove it to a separate large bowl and keep adding new pieces until all the beef is seared and transferred to the bowl, keeping an eye on the heat level to ensure nothing burns on the bottom of the pan.
3. Add the mushrooms to the pan and cook, stirring occasionally, for 3 to 4 minutes or until lightly browned. Stir in the garlic, carrots, potatoes, and tomato paste and cook another few minutes until the tomato paste is dark red and aromatic. Pour in the red wine and stir to combine, followed by the beef broth, vinegar, and thyme.
4. Return the insert to the base of the slow cooker, select the Low Temperature Mode and set the timer for 8 hours. Cover and cook until the vegetables are cooked through, and the beef is very tender, adding in the pearled onions for the last 30 minutes of cook time to just warm through. Uncover and discard the thyme stems, picking off and leaving the leaves if desired.
5. Taste and adjust with salt, pepper and vinegar as desired. Serve warm with some of the fresh parsley garnished on top.

QUICK TIPS

For a rich and hearty spin on this beef stew, add 1 cup of a (not overly sweet) stout beer to the beef broth before covering and cooking!

Don't rush the step of searing the beef! Getting a deep golden brown color on at least two sides of each piece is key to developing the rich and complex flavors of a good beef stew.

SLOW COOKER SHORT RIB RAGU

The perfect slow cooked meal for any special occasion (or... just a Tuesday). Rich, robust and decadent from the slow cooked short ribs, pancetta and red wine, paired with perfectly cooked pasta and fresh parmesan cheese, this will be a pasta recipe you'll want to revisit again and again!

SERVINGS: 4

PREP TIME: 20 MINS

COOK TIME: 6 HOURS

INGREDIENTS

- 3 Pounds Bone In Beef Short Ribs
- 1 ½ Tsp. Kosher Salt
- 1 Tsp. Freshly Ground Black Pepper
- 2 Tbsp. Extra Virgin Olive Oil
- ¼ Cup Diced Pancetta
- 2 Celery Stalks, Finely Chopped
- 1 Small Yellow Onion, Finely Chopped
- 1 Carrot, Finely Chopped
- 3 Cloves Garlic, Crushed
- 4 Tbsp. Tomato Paste
- ⅔ Cup Dry Red Wine
- ½ Cup Low Sodium Beef Broth, More If Needed
- 1 (28 Ounce) Can Crushed Tomatoes
- 2 Sprigs Fresh Thyme, De-stemmed
- ½ Tsp. Crushed Red Pepper Flakes
- ½ Cup Freshly Grated Parmesan Cheese, Divided
- 12 Ounces Fresh Or Dry Pappardelle, Cooked To Package Directions (Reserve ½ Cup Cooking Water)
- 3 Tbsp. Fresh Parsley Leaves, Finely Chopped

RECIPE

1. Pat the short ribs dry with paper towels then season them with salt and pepper. Place the insert of the Bistro Noir Slow Cooker on the stovetop over medium heat and pour in the oil. Once the oil is hot, working in batches if needed, sear the short ribs on at least two sides each until deeply browned. Transfer the seared short ribs to a large platter or tray.
2. Add the pancetta to the pan and cook, stirring occasionally, until well crisped and golden brown, then transfer to the platter with the short ribs.
3. Add the celery, onion, carrot, garlic and tomato paste to the pan and cook, stirring regularly, for 3 to 4 minutes until the vegetables have softened slightly and the tomato paste has darkened in color. Pour in the red wine and stir until fully combined.
4. Return the insert to the base of the slow cooker, select the Low Temperature Mode and set the timer for 6 hours. Add the beef broth, crushed tomatoes, thyme and red pepper flakes to the pan and stir to combine. Return the short ribs and pancetta to the pan along with any accumulated liquids and add more beef broth if needed to make sure the short ribs are mostly submerged. Cover and cook until the short ribs are tender enough to be easily shredded.
5. Transfer the short ribs to a large bowl, remove the bones, and using two forks shred the meat very finely. Return the meat back to the slow cooker and stir to combine. Taste and adjust as desired.
6. Return the insert back to the stovetop over medium heat. Add the cooked pasta along with the reserved ½ cup of pasta water and half of the parmesan cheese and stir until the pasta is fully coated. Bring the sauce to a light simmer and allow the starches in the pasta water to thicken the sauce slightly.
7. Serve warm immediately by dividing among plates and topping with parsley and the remaining parmesan. If desired, drizzle with a bit of olive oil to finish.

QUICK TIPS

If you can't find beef short ribs, feel free to substitute any cut of beef that's great for slow cooking, such as chuck. Or feel free to ask the folks at the butcher counter, and they'll help you gladly!

While pancetta is traditional, in a pinch feel free to use thick cut bacon sliced into thin strips or diced!





SPINACH ARTICHOKE DIP

Creamy, rich, and packed full of spinach and artichokes, this dip is as full of flavor as it is easy to put together. It's the perfect recipe for a quick but delicious party appetizer or game day snack!

SERVINGS: 10-12

PREP TIME: 10 MINS

COOK TIME: 1 HOUR

INGREDIENTS

- 10-Ounce Bag Fresh Spinach, Roughly Chopped
- 12-Ounce Jar Marinated Artichoke Hearts, Drained And Roughly Chopped
- 8 Ounces Cream Cheese, Cut Into ½" Cubes
- 1 Cup Sour Cream Or Greek Yogurt
- 1 Cup Shredded Mozzarella Cheese
- ½ Cup Shredded Parmesan Cheese, Fresh Preferred
- 3 Garlic Cloves, Minced Or Finely Grated
- 1 Tsp. Kosher Salt, More To Taste
- ½ Tsp. Freshly Ground Black Pepper, More To Taste
- 1 Tbsp. Fresh Lemon Juice
- 2 Tsp. Fresh Lemon Zest
- 3 Tbsp. Fresh Parsley Leaves, Finely Chopped
- Crackers, Chips, Or Bread, For Serving

RECIPE

1. Add all ingredients except for the lemon juice, zest and parsley to the Bistro Noir Slow Cooker and stir until evenly combined. Place on the lid, select the Low Temperature Mode and set the timer for 2 hours. Cook for 2 hours, stirring about halfway through the cook time, or until everything is fully melted and heated through.
2. Remove the lid and select the Keep Warm Mode. Stir in the lemon juice, zest and parsley then taste and adjust as desired with salt, pepper, and lemon. Serve with crackers, chips or bread of your choice.

QUICK TIPS

The final consistency of this dip can change depending on different brands of dairy and cheese being used. If it's too thick, feel free to thin it with a bit more of the sour cream or even milk. If it's too thin, melting in a bit more mozzarella or cream cheese should do the trick!

Frozen spinach works great in this recipe too! A lot more liquid will release out though when it's warmed, so make sure to thaw it and strain or squeeze extra water out of it before adding to the slow cooker.

VEGETABLE & BURRATA LASAGNA

Layers of delicious vegetables paired with lemon ricotta and creamy burrata make for a great new take on a family pasta classic.

SERVINGS: 6

PREP TIME: 15 MINS

COOK TIME: 3 HRS

INGREDIENTS

- 12 Oz Container Ricotta Cheese
- 1 Large Egg
- 1 Garlic Clove, Minced
- 1 Tbsp. Lemon Zest
- 2 Tsp. Lemon Juice
- 1 Tsp. Kosher Salt
- ½ Tsp. Freshly Ground Pepper
- ¼ Cup Fresh Basil, Thinly Sliced
- 25 Ounce Jar Store Bought Pasta Sauce
- 1 (16 Ounce) Box No Boil Lasagna Noodles
- 8 Ounces Cremini Mushrooms, Cut In ¼" Slices
- 2 Small Zucchini, Cut In ¼" Slices
- 2 Small Yellow Squash, Cut In ¼" Slices
- 2 Cups Kale, De-stemmed, Roughly Chopped
- 12 Ounces Mozzarella, Grated
- 8 Oz Fresh Burrata, Torn Into Bite Size Pieces
- ¼ Cup Freshly Grated Parmesan, Plus More For Garnish

RECIPE

1. In a medium mixing bowl stir to combine the ricotta, egg, garlic, lemon zest and juice, salt and pepper, then gently stir in the basil. Taste and adjust as desired.
2. Spread a thin layer of the pasta sauce on the bottom of the Bistro Noir Slow Cooker and top with an even single layer of the noodles, breaking them if needed to fit as best as possible. Top with a bit more of the pasta sauce, followed by a third of the ricotta. Next layer on a third of each of the mushroom, zucchini, squash and kale, followed by a third of each of the mozzarella and burrata.
3. Repeat the process until you've built at least three layers total, finishing with the last layer of noodles, sauce, and cheeses on top. Select the High Temperature Mode and set the timer for 3 hours. Cook until the noodles are fully cooked, the vegetables are tender, and the sauce has been mostly absorbed.
4. Uncover and evenly spread the parmesan cheese on top. Serve as is, or if desired transfer the insert to a 400°F oven for 10 to 15 minutes to melt and lightly brown the cheese on top. Serve warm garnished with a bit more parmesan cheese and fresh basil.

QUICK TIPS

While the store bought sauce makes this quick to put together, feel free to place the insert on the stovetop and make your own family recipe before assembling the lasagna!

Try making this vegetable lasagna with almost any vegetables you want! We love the idea of spinach, butternut squash or even eggplant! Just keep in mind the water veggies (like the spinach and eggplant) might need a bit of cooking beforehand to dry them out.





VERDE CANNELLINI AND TORTELLINI SOUP

Slow cooked creamy cannellini beans and cheese filled tortellini make for a rich and indulgent soup that still feels light and bright thanks to fresh spinach and lots of herbs. One of our favorite weeknight soup recipes!

SERVINGS: 4-6

PREP TIME: 10 MINS

COOK TIME: 7 HOURS

INGREDIENTS

- ¾ Cup Dried Cannellini Beans, Rinsed And Picked Through
- 1 Small Yellow Onion, Finely Diced
- 2 Celery Stalks, Finely Diced
- 2 Cloves Garlic, Minced
- 1 Tbsp. Fresh Thyme, De-stemmed
- 1 Tsp. Dried Oregano
- 1 Bay Leaf
- 1 Tsp. Kosher Salt
- ½ Tsp. Black Pepper
- 4 Cups Low Sodium Chicken Stock
- 4 Cups Fresh Spinach, Divided
- 2 Tsp. White Wine Vinegar
- ½ Package (About 5 Ounces) Refrigerated Fresh Cheese Tortellini
- ¼ Cup Freshly Grated Parmesan Cheese, For Garnish
- ¼ Cup Fresh Parsley Leaves, Finely Chopped, For Garnish

RECIPE

1. Place the dried beans, onion, celery, garlic, thyme, oregano, bay leaf, salt, pepper, and chicken stock in the Bistro Noir Slow Cooker and stir to combine. Select the Low Temperature Mode and set the timer for 7 hours. Cover and cook until the beans and vegetables are cooked through and tender, 5 to 6 hours.
2. Uncover and transfer one cup of the stock to a blender along with half of the spinach and blend until very smooth with no large pieces of spinach remaining. If needed add a bit of water to the blender to make it easier to puree. (Take care to let the stock cool slightly, or vent the top of the blender, so that the lid doesn't pop off while blending something hot!).
3. Stir the spinach puree back into the slow cooker along with the remaining spinach, vinegar, and tortellini. Cover and cook another 30 minutes more or until the pasta is cooked and the fresh spinach has wilted. Uncover and discard the bay leaf. If needed (the liquid level can vary depending on your beans), add a bit more water or stock. Taste and adjust as desired.
4. Divide the soup into bowls and serve warm with a bit of parmesan and parsley sprinkled on top.

QUICK TIPS

For an extra taste of Italy, add 1 cup of finely diced fennel to the pot along with the vegetables and save the fronds from the top to garnish the soup with along with the parmesan and parsley!

We also enjoy this soup with a bit of spicy Italian sausage. Before starting, heat the insert on the stovetop over medium heat and brown 8 ounces of sausage with 1 tablespoon of olive oil before returning the insert to the slow cooker and beginning with step one!



HEALTHY COOKING STARTS WITH GREENPAN



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