

CLASSIC MINISTRONE



Delightfully Rich and Full of Flavor!

#1308



QUICK NOTES

VEGETARIAN

NUT FREE

CALORIES/PERSON (750 CAL)

SLOW COOKER TIME:

MIN. 4 HOURS

MAX. 6 HOURS

GOURMET COOKING TIME:

20-25 MINUTES

LEVEL: EASY

MUST HAVES

SALT

VEGETABLE OIL

INGREDIENTS

WHITE BUTTER BEANS RINSED

CHOPPED ONIONS, CARROTS &

CELERY

CHOPPED ZUCCHINI & GREEN BEANS

DICED TOMATOES INFUSED WITH

PARSLEY, GARLIC & OREGANO

VEGETABLE BROTH

ELBOW PASTA

FRESH SPINACH

PARMESAN CHEESE

*PARTIALLY BAKED ROLLS

*PANTRY BOY SEASONING

*VEGETABLE OIL

*WATER (FOR SLOW COOKER)

2 people

2 SERVINGS

2 SERVINGS

2 SERVINGS

1 CUP

1 CUP

1/2

1 BUNCH

1-OZ

2 SERVINGS

1/2 TEASPOON

2 TABLESPOONS

3 CUPS

4 people

4 SERVINGS

4 SERVINGS

4 SERVINGS

2 CUP

1 CUP

1

1 BUNCH

2-OZ

4 SERVINGS

1 TEASPOON

3 TABLESPOONS

6 CUPS

Ingredients for this recipe are labeled in BLUE.

SAFE HANDLING:

Ingredients must be consumed within 3-5 days in order to maintain food quality and to avoid possible food poisoning. Make sure raw poultry and meat are not cross-contaminated with ready to eat ingredients! i.e. if a cutting board and knife are used for cutting meat, both must be washed and sanitized before being used to prepare a salad. Make sure to wash and dry your produce before cooking or consuming!



SLOW COOKING

KITCHENWARE

SMALL SLOW COOKER (2PPL)
MEDIUM SLOW COOKER (4PPL)
BAKING SHEET



FAST COOKING

KITCHENWARE

LARGE POT
BAKING SHEET
2-3 INGREDIENTS BOWLS

Unpack and display all recipe ingredients.
Preheat the oven to 425 degrees prior to meal service time.
Refer to the ingredients chart for the measurements.

OR

Prep Your Slow Cooker

- Drizzle oil into slow cooker; add chopped onions, carrots & celery, white butter beans, diced tomatoes infused with parsley, garlic and oregano, vegetable broth, given water amount according to chart above and a large pinch of Pantry Boy seasoning.
- Stir Gently
- Cover.

SET:

HIGH to cook 4 hours
LOW to cook 6 hours

- Add pasta & spinach to the slow cooker 15-20 minutes prior to meal service time.

Stove-Top/Oven Preparation

- **MINESTRONE:** Over medium-high heat, add vegetable oil to the large nonstick pot. Heat until oil is almost smoking; add chopped onions, carrots & celery to sauté for 5 minutes; add white butter beans, diced tomatoes infused with parsley, garlic & oregano, vegetable broth, given water amount according to chart or enough water to cover ingredients with large pinch of Pantry Boy seasoning. Bring mixture to a boil, reduce heat to low, cover, and simmer for 10-15 minutes. Pasta to simmer for 5-6 minutes and finally add spinach to simmer for an additional 5 minutes. Turn off stove.

Bake the rolls prior to meal service time.

Bake the Rolls

Place your rolls onto the baking sheet and into the preheated oven for about 5 minutes, or until baked to your liking.

Finish and serve

Divide your minestrone in to your soup bowls, garnish with some permasan cheese, grab a spoon and enjoy with your freshly baked rolls.

Enjoy!

Remember to share your masterpiece!
www.pantryboy.com

