

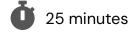




One Pot Minestrone

with Ham & Cheese Ravioli

A hearty minestrone with diced pumpkin and fresh ravioli from iPastai, all simmered in one pot then garnished with fresh basil.





4 servings



Switch it up!

If you don't feel like making soup, you can sauté the vegetables in a pan until soft. Toss the cooked ravioli through the vegetables and garnish with basil.

FROM YOUR BOX

BUTTERNUT PUMPKIN	1
RED CAPSICUM	1
TOMATOES	2
CELERY STALKS	2
GARLIC	2 cloves
STOCK PASTE	1 jar
TOMATO PASTE	2 sachets
FRESH RAVIOLI	2 x 300g
BASIL	1 packet

FROM YOUR PANTRY

olive oil, salt, pepper, dried oregano

KEY UTENSILS

large saucepan

NOTES

You can peel the pumpkin if preferred!

Add a sprinkle of parmesan cheese to serve if you have some!

No gluten option - ravioli is replaced with gf four-cheese ravioli. Add ravioli to broth as per step 3.





1. SAUTÉ THE VEGETABLES

Heat a large saucepan over medium heat with **olive oil**. Dice pumpkin (2-3cm, see notes), capsicum and tomatoes. Slice celery. Add all to pan as you go along with **2 tsp oregano**. Cook for 5 minutes until softened.



2. SIMMER THE BROTH

Add crushed garlic, stock paste, tomato paste and **1.2L water.** Stir to combine. Cover, bring to the boil and simmer for 10 minutes.



3. ADD THE RAVIOLI

Stir ravioli into broth. Simmer, uncovered, for a further 5 minutes until ravioli is cooked through. Season to taste with **salt and pepper**.



4. FINISH AND SERVE

Divide minestrone among bowls. Garnish with fresh basil leaves (see notes).

