



## Chorizo Minestrone

A hearty, smoky twist on classic minestrone, featuring chorizo, tender risoni, and a mix of vibrant vegetables in a rich tomato broth.



40 minutes



2 servings



Pork

## FROM YOUR BOX

CHORIZO	1 packet
BROWN ONION	1
RED CAPSICUM	1
CARROT	1
MEDIUM POTATO	1
RISONI	125g
TOMATO PASTE	1 sachet
PARSLEY	1 packet

## FROM YOUR PANTRY

oil for cooking, salt and pepper, 1 chicken stock cube

## NOTES

For slow cooker version, sauté chorizo and onion until golden, then transfer to slow cooker. Add capsicum, carrots, potatoes, kidney beans, tomato paste, stock cube and 1.5L water. Cook on low for 6–7 hours or high for 3–4 hours. Stir in risoni for final 30 minutes. Garnish with parsley before serving.

**No gluten option – risoni is replaced with GF pasta.**

Add 1/2 packet of pasta to soup in step 3. If using the whole packet, increase the water and seasoning as needed.

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## 1. COOK THE CHORIZO

Dice **chorizo** and **onion**. Heat a large saucepan over medium–high heat with **oil**. Add **chorizo** and cook for 3–4 minutes until golden and fragrant. Stir in **onion** and cook for 2 minutes until softened.

**TIP** *Add dried oregano, smoked paprika, or chilli flakes for extra depth of flavour. We added 1 tsp dried oregano.*

## 2. SAUTÉ THE VEGETABLES

Dice **capsicum, carrot, and potato** (1 cm). Add to the pan and sauté for 5 minutes until slightly softened.

**TIP** *Add a crushed garlic clove for extra aroma.*

## 3. SIMMER THE SOUP

Stir in **risoni, tomato paste**, and a crumbled **stock cube**. Pour in **800ml water**. Bring to a boil, then reduce to a simmer for **12–15 minutes**, or until the **risoni** and **vegetables** are tender. Season with **salt and pepper** to taste.

**TIP** *Add 1 tsp Worcestershire sauce or a splash of vinegar to balance the flavours.*

## 4. FINISH AND SERVE

Divide **soup** among bowls and garnish with chopped **parsley**.

**TIP** *Finish with grated parmesan cheese if you have some.*

**This recipe has simplified instructions to help lower your meal cost.**