DINNER TWIST
LOCAL, HEALTHY, DELIVERED

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   🍴 4 servings   🍖 Pork

FROM YOUR BOX

CHORIZO	1 packet
BROWN ONION	1
CELERY STALKS	2
RED CAPSICUM	1
CARROTS	2
MEDIUM POTATOES	2
TINNED KIDNEY BEANS	400g
RISONI	125g
TOMATO PASTE	1 sachet
PARSLEY	1 packet

FROM YOUR PANTRY

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

NOTES

For a slow cooker version, sauté chorizo and onion in a pan until golden, then transfer to the slow cooker. Add celery, 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 during the last 30 minutes of cooking. 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.

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 2 tsp dried oregano.*

2. SAUTÉ THE VEGETABLES

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

TIP *Add 2 crushed garlic cloves for extra aroma.*

3. SIMMER THE SOUP

Stir in **risoni, tomato paste,** and a crumbled **stock cube**. Add drained **kidney beans** and **1.5L 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.