



minestrone pasta sauté with ricotta

cook time:
30

prep time:
15

featured product:
SUPERGREENS!

our minestrone pasta sauté with ricotta recipe is a warming meal in a bowl. this sauté is robust and delicious - and nutritious! bite-size ditalini pasta topped with a tomato-based sauce of ground beef and tons of organicgirl SUPERGREENS! makes a healthy dinner dish. perfect to come home to after a day of holiday shopping!



ingredients

4 servings

- 1/2 bunch **organicgirl© SUPERGREENS! ?** , thinly sliced
- 8 ounces ditalini pasta
- 1-1/2 tablespoons extra virgin olive oil
- 3 carrots, finely diced
- 3 garlic cloves, minced
- 1/2 medium onion, chopped
- 1/2 pound green beans, trimmed and halved
- 1/4 cup dry white wine
- 1/2 pound ground beef
- 1 can (15 ounces) kidney beans, rinsed and drained
- 1 jar (24 ounces) marinara sauce
- 1/2 teaspoon kosher salt
- 1/4 teaspoon ground black pepper
- 1 cup ricotta cheese
- 1/4 cup grated parmesan cheese

substitutions

? substitute with **baby spinach**

directions

1. in large pot of boiling salted water, cook pasta according to package instructions. reserve 1/4 cup pasta cooking water, then drain pasta.
2. meanwhile, heat oil in large skillet over medium-high heat. add carrots, garlic and onion; cook 3 minutes or until vegetables start to soften, stirring occasionally. add SUPERGREENS! and green beans to skillet; cook 3 minutes or until green beans are tender-crisp, stirring occasionally.
3. add wine to skillet; cook 2 minutes or until most liquid has evaporated. transfer vegetables to medium bowl.
4. return skillet to medium-high heat. add ground beef; cook 6 to 8 minutes or until meat is cooked through, breaking up meat with side of spoon. spoon off any excess fat.
5. reduce heat to medium-low. add kidney beans, marinara sauce, salt, pepper, pasta, 1/4 cup pasta cooking water and cooked vegetable mixture to skillet with beef. cook 2 minutes or until everything is warmed through, stirring occasionally. divide pasta between 4 pasta bowls or plates, top with ricotta and parmesan.