minestrone pasta sauté with ricotta

cook time:	prep time:	featured product:
30	**15**	**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.