



COOK WITH US!

# Light Minestrone with Maltagliati with olive oil, garlic and shallot

Minestrone Leggerzza can be used in many recipes! Try it by adding maltagliati, garlic and shallots. Follow the suggestions step by step and discover a great alternative to classic minestrone.

## INGREDIENTS

1 bag of Orogel Light Minestrone

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1 shallot

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extra virgin olive oil

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200 g spelt Maltagliati

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4 grains of black pepper

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salt

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45



4



Easy



Soups

#### Method

- 1 Prepare the shallot-flavoured oil: blend the shallot and lightly beat the pepper. Put the two ingredients in 4 tablespoons of oil and allow them to rest for 30 minutes before filtering.
- 2 Cook the Minestrone Leggerezza: pour the frozen vegetables in boiling salted water. Bring water to a boil and cook for 18 minutes (water amount should equal the weight of vegetables)
- 3 Boil the maltagliati.
- 4 Pour the maltagliati on the serving dishes adding a drizzle of shallot-flavoured oil.

