



# Scrubs & Spuds Minestrone

From: Jenn Bradley

Prep Time: 30 min

Serves: 20+

Cook Time: 1.5 hours

## Instructions

- 1) Preheat oven to 450, cut tomatoes thin, potatoes in bite sized pieces and arrange on cookie sheets along with the garlic that drizzled with olive oil. Roast until potatoes are golden brown (45-60 minutes).
- 2) In a huge pot, combine 32 oz water, diced onion, ½ of the celery diced, stems from all greens (kale, collard, dandelion and spinach), basil, ancho peppers, oregano, bay leaves...cook until everything is soft.
- 3) While the base is cooking, chop zucchini, squash, mushrooms, bell peppers, all greens and stage them in a large bowl.
- 4) Remove bay leaves and add garlic, then blend the base with immersion blender. Add tomatoes, and the staged items and cook (do not add potatoes!).
- 5) After everything is soft and happy, add the beans (rinsed) and potatoes, bring to simmer.
- 6) Top with parsley, fresh grated parmigiano Reggiano, and raw cashews.

## Notes

## Ingredients

- Russet Potatoes—5 lbs
- Roma Tomatoes—4 lbs
- Garlic—6 whole heads
- Water
- Kale Bunch
- Collard Greens Bunch
- Dandelion Greens Bunch
- Spinach Bunch
- Fresh Basil—4 oz fresh
- Onion—1 large
- Celery—1 whole stalk
- Zucchini—1 medium
- Bell peppers—2 color of choice
- Yellow squash—2 medium
- Cannellini Beans—2 cans
- Garbanzo beans—2 cans
- Dark Kidney beans—2 cans
- Light Kidney Beans—2 cans
- Mushrooms—16 oz
- Bay leaves—3 large
- Oregano—2 tablespoons
- Dried Ancho peppers—10 diced

### Toppers

- Parmesan - topper
- Cashew - topper
- Parsley - topper

