



UCOOK

Beef & Bean Soup

with cannellini beans & fresh parsley

This dish is basically one big bowl of warmth and happiness! Beef mince, buttery cannellini beans, sweet carrots, and fruity red wine all swim together in this incredible soup, to create a comforting and delicious dinner that you'll want to make again and again!


Hands-On Time: 15 minutes

Overall Time: 35 minutes

Serves: 1 Person

Chef: Jeannette Joynt

 Carb Conscious

 Boschendal | 1685 Merlot

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Ingredients & Prep

1	Onion <i>½ peeled & roughly diced</i>
120g	Carrot <i>rinsed, trimmed & cut into bite-sized chunks</i>
1	Garlic Clove <i>peeled & grated</i>
200g	Cooked Chopped Tomato
65ml	Red Wine
150g	Free-range Beef Mince
10ml	NOMU Provençal Rub
120g	Cannellini Beans <i>drained & rinsed</i>
4g	Fresh Parsley <i>rinsed, picked & roughly chopped</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water

1. A SOUPER START! Boil the kettle. Place a pot over a medium-high heat with a drizzle of oil. When hot, add the diced onion and carrot chunks and fry for 3-4 minutes until starting to soften, shifting occasionally. Add the grated garlic and fry for 1-2 minutes, until fragrant, shifting constantly. Add the cooked chopped tomato, the red wine, 400ml of boiling water, and seasoning. Mix until fully combined and leave to simmer for 30-35 minutes, stirring occasionally, until slightly reduced.

2. MINCE YOUR WORDS Place a nonstick pan over a high heat with a drizzle of oil. When hot, add the mince and the rub and work quickly to break it up as it starts to cook. Allow to caramelise for 4-5 minutes until browned, shifting occasionally.

3. GETTING THERE... When the soup has 5-10 minutes remaining, add the drained beans and the cooked mince to the pot. Mix until fully combined and leave to simmer for the remaining time.

4. SOUP IS SERVED! Bowl up a generous helping of the beef and bean soup and sprinkle over the chopped parsley. Dive in, Chef!

Nutritional Information

Per 100g

Energy	326kJ
Energy	78Kcal
Protein	6.1g
Carbs	5g
of which sugars	3.5g
Fibre	1.4g
Fat	3.6g
of which saturated	1.1g
Sodium	4mg

Allergens

Egg, Dairy, Allium, Tree Nuts

Cook
within 3
Days