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060308b

Tag Vegetarian

Quickie

**Dominique Rizzo**

**White bean and tuscan cabbage ragu**

Olive oil

½ white onion, diced

100g mixed mushrooms, chopped if large

1 cup cannellini beans, drained and rinsed

400g can cherry tomatoes

½ tuscan cabbage, chopped

1½ cups vegetable stock

4 asparagus spears, chopped

¼ cup flat leaf parsley leaves

Parmesan shavings, to serve

1 Heat oil in a frying pan over a medium heat, sauté the onion and mushrooms until soft, add the beans, tomatoes, cabbage, stock and asparagus. Bring to a gentle simmer. Simmer uncovered for 6-8 minutes or until heated through.

2 Season with salt and pepper and stir in the parsley. Spoon into bowls and sprinkle with parmesan to serve.