

SMOKED PAPRIKA ORZO SOUP (makes 6 portions)

3 tsp **smoked paprika**

1 **onion**

4 **garlic cloves**

1 **chilli**

thumb of **ginger**

1 red **pepper**

250 g **beetroot** (grated)

500 g **sweet potato** (grated)

160 g **curly kale**

150 g **cavolo nero**

125 g **baby spinach**

500 ml **passata**

1200 ml **miso stock** (1 tbsp miso)

2 tbs **tomato puree**

1.5 cups **butter beans** (soaked overnight then pressure cooked for 15-20 mins)

1/2 cup **orzo**

1/2 **fresh tomato** per serving

Heat the **smoked paprika** in oil, and when bubbling add the **onion, garlic, chilli, ginger** and **red pepper**. Saute until soft/ caramelised.

Stir in the **beetroot, sweet potato, curly kale, cavolo nero** and **spinach**. When the leafy material starts to go limp add the **passata**. Turn off the heat and liquidise, using the **stock** as necessary.

Return everything to the wok and add any remaining stock, plus **puree, beans** and **orzo**. Cover, bring to the boil, then turn the heat down and simmer for 15 minutes.

Serve with half a **tomato** cut into bite-sized pieces.