

Orzo and Butterbean Soup



Gather and prepare all your ingredients.



Cook the onion, celery and carrots in the oil for about 10 minutes over a medium heat.



Add the tinned tomatoes, butter beans, herbs and spices. Stir.



Add the orzo and hot stock. Bring it to the boil then reduce the heat and cover. Leave it to cook for about 15 minutes. The orzo will absorb the stock.



Add the cabbage and any extra stock if you prefer and replace the lid to cook for another ten minutes.



Serve in bowls with a wholemeal roll.