

Preparation time: approx. 40 minutes Makes approx. 11/2 litres

1 tablespoon **butter** melt in a pan

150 g leeks, cut into thin strips

1 **onion,** finely chopped sweat slowly

1 kohlrabi, diced

1 carrot, diced add, continue cooking

500 ml **vegetable stock** add, bring to the boil, reduce heat,

cover and simmer for approx. 10 minutes

50 g pasta (e.g. macaroni)

2 tablespoons **milk** add, bring to the boil, reduce heat,

simmer for approx. 10 minutes

1 tin **butter beans** (430 g), rinsed and drained

200 ml cream

100 g baby leaf spinach

50 g grated Gruyère add to pan, warm through over low

heat

1 pinch **nutmeg** a little **pepper** 

season

Per person: 26 g fat, 13 g protein, 30 g carbohydrate, 1710 kJ (409 kcal)