Elections 2019

We were the first party to present our electoral list. The elections for the University Student Council will take place from the 3rd to the 6th of June 2019. Are you wondering which fifteen students will represent your votes? Take a look at their beautiful pictures.

There’s also a new plan to make the Student Council more open for international students.

Outside our four main pillars, we’ve been busy with what the Catholic identity of the RU means for our university, for which we have held a symposium on the 17th of April. Furthermore, we’ve asked questions about centralized selection for numerous fixus studies, since we believe some students will be in disadvantage at such selections.

Vegan Pasta Pesto
Pasta Pesto is maybe the most famous student dish in the Netherlands. Although it is easy to make, tasty and cheap, you might be longing for some variety. Give the vegan version of this classic dish a try – perfect for spring! This might be too much pesto, but as we all know, pesto is good with almost everything. You need a food processor or a blender for the pesto, but a pestle and mortar work fine as well.

Ingredients for two happy roomies
15 gr basil leaves (1 tray)
1,5 tablespoon pine nuts
(sunflower seeds, in case you’re allergic)
1 tablespoon fresh lemon juice + a bit of zest
2 tablespoons extra virgin olive oil
2 crushed garlic cloves
1 tablespoon nutritional yeast*
Water
1 zucchini, sliced
300 gr fresh spinach, chopped
250 gr cherry tomatoes
Salt to taste
Pasta of your choice

To make, Blitz the basil, leftover garlic and oil, nutritional yeast, lemon zest and juice and pine nuts. Taste, and add salt if necessary. Add the pesto to the boiled pasta, save a tablespoon of cooking water and add it to the pasta + pesto. Stir in the spinach, it shrinks quickly. Serve the pasta pesto with the baked zucchini and tomatoes on top.

Nutritional yeast (Dutch: eddelvlokken) is the secret ingredient that makes vegan food taste cheesy. You can buy it at the bigger Albert Heijn stores, Jumbo or Holland and Barrett.

Student life for everyone
Due to our input in the Joint Assembly, research will be done about the sustainable footprint of the RU.

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