

Hearty Vegetable Soup

Equipment

Measuring cups & spoons
Chopping board & knife
Vegetable peeler
Heavy-based saucepan
Mixing spoon

Ingredients

1 ½ cups soup mix
6 cups of vegetable stock
2 teaspoons dried rosemary
1 onion, finely diced
3 cups of vegetables such as
carrots, swede, potato, leeks
(peeled and diced)
Salt and freshly ground pepper
2 tablespoons chopped parsley

How TO MAKE IT:

- 1 Place soup mix in a heavy-based saucepan with stock and rosemary, bring to the boil, reduce to simmer and cook covered for 1 hour.
- 2 Add onion and mixed vegetables to the soup mixture and continue cooking for 20-30 minutes until vegetables are tender. Stir in parsley.
- 3 Serve hot with crusty bread.

